

Steakhouse Panzanella Salad

Inspired by the classic Tuscan bread salad, this one-dish steak supper is both fresh and hearty.

Using hot-house tomatoes and an indoor grill, you can enjoy this recipe year round.

LE 16

Yield: 4 servings

INGREDIENTS:

Dressing:

- 3 tbsp red wine vinegar
- 1 tbsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1 clove garlic, minced
- 1 tbsp finely chopped fresh parsley
- 1/4 cup olive oil

Salad:

- 2 portobello mushrooms, cleaned
- 1 each red and yellow pepper, halved and cored
- 3 tbsp olive oil, divided
- 4 thick slices Calabrese style bread, cubed
- 1 large garlic clove, halved
- 3/4 tsp each coarse sea salt and freshly ground black pepper
- 2 striploin steaks (about 1 lb total)
- 2 beefsteak tomatoes, cut into wedges
- 1 cup lightly packed fresh parsley leaves
- Crumbled aged Cheddar or blue cheese (optional)

METHOD:

Dressing: Whisk vinegar with mustard, Worcestershire sauce, garlic and parsley; whisk in olive oil until emulsified. Set aside.

Salad: Preheat grill to medium-high. Place a cast iron skillet or flat barbecue griddle on one side of the grill. Toss mushrooms and peppers with 1 tbsp oil. Toss bread cubes with remaining oil. Grill mushrooms and peppers directly on grate, turning as needed, for 8 to 10 minutes or until tender and well-marked; remove to a board. Meanwhile, toast bread cubes in skillet, turning as needed, for 10 minutes or until all sides are golden and crisp; remove to a large bowl. Rub garlic over steak and season with salt and pepper. Grill steak to preferred doneness. While steak is resting, roughly chop grilled vegetables. Toss vegetables, bread cubes, tomatoes and parsley with half the dressing; divide between four serving plates. Slice steak and fan over salad; drizzle with remaining dressing. Garnish with crumbled cheese (if using).

TIP: This recipe can be made indoors using an electric grill or cast iron grill pan to prepare steak and vegetables. Toast the bread cubes on a baking sheet in a 350°F oven for 8 to 10 minutes.



PAIR WITH: Limited Edition Cabernet Franc Red Wine

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