Treviso, Fig & Pear Steak Salad

30 MIN	4 SERVINGS	370 CAL	30 G PROTEIN

Total Time: 30 min



Ingredients:

- [ ] 1 beef Top Sirloin Steak boneless, cut 3/4 inch thick (about 1 pound)
- [ ] 1/3 cup plus 1/4 cup light balsamic vinaigrette, divided
- [ ] 1/4 teaspoon pepper
- [ ] 2 large heads Treviso radicchio, cut lengthwise in half
- [ ] 6 fresh figs, stems removed, cut in half
- [ ] 1 tablespoon olive oil
- [ ] 1 ripe Bartlett pear, cored, thinly sliced
- [ ] 3 tablespoons coarsely chopped pistachio nuts

Cooking:

1. Place beef Top Sirloin Steak Boneless, 1/3 cup vinaigrette and pepper in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 15 minutes to 2 hours, turning once.

2. Remove steak from marinade; discard marinade. Brush radicchio and figs lightly with oil. Place steak in center of grid over medium, ash-covered coals; arrange radicchio and figs around steak. Grill steak, covered, 7 to 11 minutes (over medium heat on preheated gas grill, 8 to 13 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill radicchio 8 to 10 minutes (for gas grill, 6 to 8 minutes) and figs 5 to 7 minutes (for gas grill, 3 to 6 minutes) or until radicchio is tender and figs soften and begin to brown, turning occasionally.

Cook's Tip: Two heads regular red-leaved radicchio may be substituted for Treviso radicchio. Grilling time remains the same.

Six dried figs may be substituted for fresh. Rehydrate in hot water according to package directions before using. Omit grilling step. Cut figs in half and arrange in salad as directed above.

3 Carve steak into thin slices. Remove and discard cores from radicchio; coarsely chop. Season beef and radicchio with salt, as desired. Arrange radicchio, steak, figs, and pear slices on platter; top with remaining 1/4 cup vinaigrette and pistachios.

Test Kitchen Tips

Make sure your grill is clean (to prevent flare-ups) and the rack is well-oiled (to prevent sticking).

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