



Gazpacho Steak Salad

Ingredients:

- 1 pound beef shoulder steak or 1 pound beef top round steak, cut 1 inch thick
- 1 can (5 1/3 ounces) spicy 100% vegetable juice
- 8 cups mixed greens or 1 package (10 ounces) romaine and leaf lettuce mixture
- 1 cup baby pear tomatoes, halved
- 1 cup cucumber, cut in half lengthwise, then into thin slices
- 1 cup chopped green bell pepper
- Salt and pepper
- Crunchy Tortilla Strips (recipe follows)
- 1 clove garlic, minced

Gazpacho Dressing:

- 1 can (5 1/2 ounces) spicy 100% vegetable juice
- 1/2 cup chopped tomato
- 1/4 cup finely chopped green bell pepper
- 1 tablespoon red wine vinegar
- 1 tablespoon chopped cilantro
- 2 teaspoons olive oil
- 1 clove garlic, minced

Makes: 4 servings

Prep Time: 6 hours - overnight

Grilling Time: 15 - 20 minutes



continued

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Directions:

1. Place beef steak and 1 can vegetable juice in food-safe plastic bag; turn steak to coat.
2. Close bag securely and marinate in refrigerator 6 hours or as long as overnight.
3. Combine dressing ingredients; refrigerate.
4. Combine lettuce, teardrop tomatoes, cucumber and 1 cup green bell pepper; refrigerate.
5. Preheat grill to medium.
6. Remove steak from marinade; discard marinade.
7. Place steak on grid. Grill shoulder steaks, uncovered, 16 to 20 minutes, turning occasionally.
8. Carve steak across the grain into thin slices.
9. Season with salt and pepper, as desired.
10. Meanwhile prepare Crunchy Tortilla Strips. Add steak to salad mixture. Drizzle with dressing and top with tortilla strips.
11. Serve.

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Recipe and photo courtesy of The Beef Checkoff.

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