

## Robert Rothschild Sirloin Steak Salad

Robert Rothschild



### INGREDIENTS:

- 10-12 oz. Sirloin steak
- 1/2 cup Robert Rothschild Chop House Steak Sauce
- Arugula leaves
- Romaine lettuce
- 1/2 Red onion, sliced
- 1 cup Cherry tomatoes
- 3 Tbsp. Robert Rothschild Chop House Steak Sauce
- 1/4 cup Gorgonzola cheese, crumbled
- 1/4 cup Sour cream
- 1/4 cup Plain yogurt
- Salt and pepper to taste

### DIRECTIONS:

Place steak in a baking dish, pour over the Chop House Steak Sauce and marinade for 30-45 minutes. Meanwhile, arrange arugula and romaine lettuce leaves in a large salad bowl. Add onion and cherry tomatoes. After steak is marinated, grill on a preheated grill until desired doneness, remove from grill and allow meat to rest for 5 minutes before slicing. Slice steak into strips and layer strips on top of salad. Mix together the Chop House Steak Sauce, gorgonzola cheese, sour cream, plain yogurt, salt and pepper to make dressing and drizzle over salad. Top with some croutons if desired.