



steak and sweet potato salad

cook time:
30

prep time:
15

featured product:
hearts of romaine

enjoy this hearty yet healthy steak and sweet potato salad recipe! this simple steak and sweet potato salad is a great dinner option! top it off with fresh cilantro and our lemon caesar fresh designer dressing for a mouthwatering salad! perfect as a healthy lunch or dinner salad.



ingredients

2 servings

- 2 **organicgirl® hearts of romaine ?** , chopped
- ¼ cup **organicgirl® lemon caesar dressing**
- 1 large sweet potato, cut into ½" cubes
- 1 tablespoon of vegetable oil, divided
- 1 teaspoon of sea salt, divided
- 10 ounces of beef sirloin steak, patted dry
- 2 tablespoons of chopped fresh cilantro leaves

substitutions

? *substitute with **little gems***

directions

1. preheat oven to 450°F.
2. on a large baking sheet, toss sweet potato with 1½ teaspoons oil and ¼ teaspoon salt, and arrange in a single layer. roast until tender and golden, about 20 minutes.
3. place a lightly oiled grill pan or skillet over medium-high heat. rub steak with 1½ teaspoons oil, ¼ teaspoon salt, and black pepper to taste. cook to desired degree of doneness, or about 5 minutes on each side.
4. rest steak on cutting board for 5 minutes, then slice against the grain.
5. in a large bowl, toss romaine and sweet potatoes with dressing and arrange on plates. top with steak and sprinkle with cilantro.