



Steak and Melon Salad

with a Classic Vinaigrette

Grill

30 Minutes



Beef Steak



Honeydew Melon



Arugula and Spinach Mix



White Wine Vinegar



Feta Cheese, crumbled



Mini Cucumber



Ciabatta Roll

HELLO MELONS

Juicy, sweet and perfect for fresh summer salads!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 425°F over medium heat.

Bust out

Medium bowl, measuring spoons, large bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Honeydew Melon	113 g	227 g
Arugula and Spinach Mix	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Mini Cucumber	132 g	264 g
Ciabatta Roll	1	2
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Marinate steak

Pat **steak** dry with paper towels. Add **steak**, **¼ tsp salt**, **¼ tsp pepper** and **½ tsp oil** (dbl all for 4 ppl) to a medium bowl. Toss to coat. Set aside.



Prep

While **steak** marinates, cut **cucumber** into ¼-inch rounds. Cut **melon** into ½-inch pieces. Halve **ciabatta**.



Marinate melon and cucumbers

Whisk together **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **cucumbers** and **melon**. Season with **salt**, then toss to coat. Set aside.



Grill steak

Add **steak** to one side of grill. Cook **steaks**, flipping once, until cooked to desired doneness, 4-6 min per side.**



Grill ciabatta

When **steak** is almost done, add **ciabatta** to other side of grill, cut-side down. Close lid and grill **ciabatta** until grill marks form, 2-3 min. (**NOTE:** Keep an eye on ciabattas so that they don't burn!)



Finish and serve

Tear **ciabatta** into bite-sized pieces. Add **ciabatta** and **arugula and spinach mix** to the large bowl with **marinated melon** and **cucumbers**. Toss to combine. Thinly slice **steak**. Divide **salad** between plates. Top with **steak**. Sprinkle **feta** over top.

Dinner Solved!