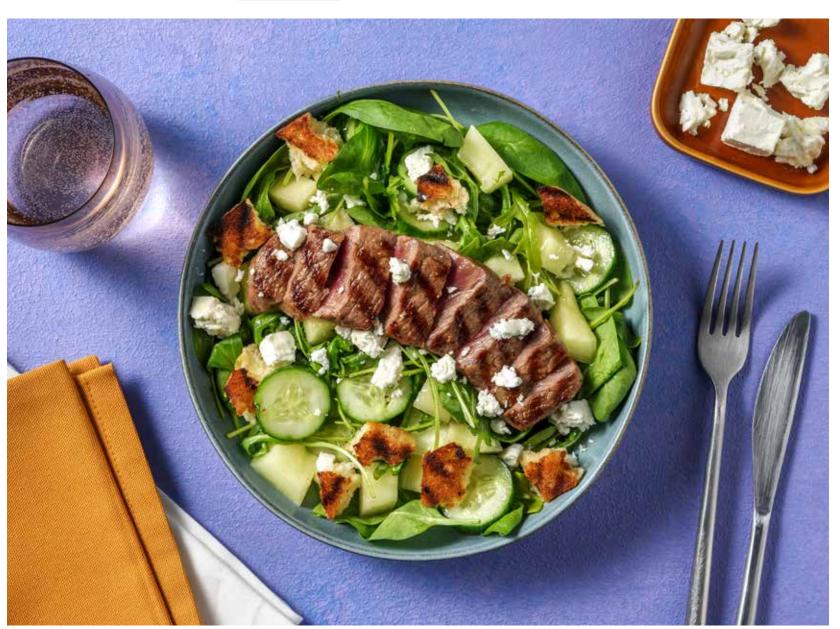


Steak and Melon Salad

with a Classic Vinaigrette

Grill

30 Minutes





Beef Steak







White Wine Vinegar

Mini Cucumber









crumbled



Ciabatta Roll



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

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	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	1/4 cup	½ cup
Mini Cucumber	132 g	264 g
Ciabatta Roll	1	2
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

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.



Marinate steak

Pat **steak** dry with paper towels. Add **steak**, ¼ **tsp salt**, ¼ **tsp pepper** and ½ **tbsp 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!

Contact

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