

Grilled Sirloin Steak Salad: A Gourmet Meal with Herb Gremolata

Grilled Sirloin Steak Salad with Herb Gremolata and Balsamic Vinaigrette



TIME
30 min

TEMP
140°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

to create this fantastic Grilled Sirloin Steak Salad:

For the Gremolata: 2 tablespoons fresh basil, minced 2 tablespoons fresh parsley, minced 1 clove garlic, minced 1 tablespoon lemon zest:

For the Balsamic Vinaigrette: 3 tablespoons balsamic vinegar 1/2 cup olive oil 1/2 teaspoon Dijon mustard Dash of salt and fresh ground black pepper:

DIRECTIONS

1. Steps for the : Recipe
2. Marinate the : Steak:
3. In a medium-sized bowl, whisk together the balsamic vinegar, Worcestershire sauce, 1/4 cup olive oil, 1/2 teaspoon Dijon mustard, garlic powder, coarse salt, and ground black pepper. Place the sirloin steak in a large resealable plastic bag, pour the marinade over the steak, seal the bag, and shake gently to ensure the steak is evenly coated. Let the steak marinate in the refrigerator for at least 30 minutes, or up to 4 hours for deeper flavor.
4. Prepare the : Gremolata:
5. In a small bowl, combine the minced fresh basil, minced fresh parsley, minced garlic, and lemon zest. Mix well with a spoon or your fingertips to combine. Set aside.
6. Grill the : Corn:
7. Preheat a cast iron grill pan over medium-high heat, or prepare an outdoor grill for direct grilling. Drizzle the husked ear of corn with 1 tablespoon of olive oil and season lightly with salt and pepper. Grill the corn, turning occasionally, until grill marks appear and the corn kernels are tender and slightly charred, about 10 minutes. Once cooked, remove the corn from the grill and let it cool slightly before carefully slicing the kernels off the cob with a sharp knife.
8. Grill the : Steak:
9. Remove the steak from the refrigerator and discard any excess marinade from the bag. Place the marinated sirloin steak directly on the preheated grill or grill

pan. Cook for 4-5 minutes on each side for a rare to medium-rare finish (internal temperature of 130-135°F / 54-57°C). If you prefer medium, cook for an additional 1-2 minutes per side (internal temperature of 135-140°F / 57-60°C).

10. Rest and : Slice Steak:
11. Transfer the grilled steak to a cutting board and let it rest for 5-10 minutes. This is crucial for keeping the steak juicy. Once rested, slice the steak thinly against the grain.
12. Assemble the : Salad:
13. In a large salad bowl, combine the halved cherry tomatoes, thinly sliced red onion, crumbled Gorgonzola cheese, chopped endive lettuce, mixed spring greens, and the grilled corn kernels.
14. Make : Balsamic Vinaigrette:
15. In a small bowl or jar, whisk together the 3 tablespoons balsamic vinegar, 1/2 cup olive oil, 1/2 teaspoon Dijon mustard, a dash of salt, and fresh ground black pepper until well emulsified.
16. Divide the salad mixture among serving plates. Top each salad generously with the thinly sliced grilled sirloin steak. Drizzle with the homemade balsamic vinaigrette and sprinkle a generous amount of the fresh herb gremolata over each serving. Serve immediately and enjoy!

SWAPS & NOTES

Steak Cut: While sirloin is a great choice for grilling and flavor, you can also use flank steak, skirt steak, or even ribeye.

Adjust grilling times based on thickness and preferred doneness.

Lettuce: Mixed spring greens and endive provide great texture and a slight bitterness that balances the richness.

Romaine or butter lettuce can be used as alternatives.

TIPS FOR SUCCESS

Pat Steak Dry (Before Marinade): While the marinade is wet, ensuring the steak itself is dry before marinating can help the flavors penetrate better.

For grilling, make sure to pat it dry after marinating to help with a good sear.

Hot Grill for Sear: A very hot grill or grill pan is essential for achieving those beautiful grill marks and a delicious crust on the steak.

Don't Overcook Steak: Steak cooks quickly.

