



## Grilled Beefstro Cobb Salad

### Ingredients:

- 3 beef shoulder top blade steaks (flat iron) (about 8 ounces each)
- 1/3 cup drained oil-packed sun-dried tomatoes with herbs
- 3/4 cup prepared blue cheese dressing
- 1/4 teaspoon pepper
- 4 slices ready-to-serve bacon
- 1 package (10 ounces) mixed salad greens (about 8 cups)
- 2 medium avacados, diced
- 3/4 cup grape tomatoes, cut in half
- 2 hard cooked eggs, coarsely chopped

### Marinade:

- 1/3 cup sun-dried tomato oil
- 2 tablespoons prepared blue cheese dressing

Makes: 4 servings  
Prep Time: 45 min. - 3 hours  
Grilling Time: 15 minutes



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### Directions:

1. Combine marinade ingredients in small bowl.
2. Place beef steaks and marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 15 minutes to 2 hours.
2. Meanwhile place sun-dried tomatoes in food processor container. Cover; process until minced.
3. Combine sun-dried tomatoes, 3/4 cup dressing and pepper in small bowl. Refrigerate, covered, until ready to serve.
4. Preheat grill to medium.
5. Remove steaks from marinade; discard marinade. Place steaks on grid and grill covered to desired doneness, turning occasionally.
6. Meanwhile microwave bacon on HIGH 20 to 30 seconds or until heated; break into pieces.
7. Carve steaks into slices. Arrange salad greens on large serving platter. Arrange steak slices, avocados, grape tomatoes, bacon pieces and eggs in rows over greens.
8. Serve with dressing.

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