



Sweet Potato Fry Steak Salad

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 40 minutes

Total Time: 1 hour

Ingredients

- 3 small-medium sweet potatoes, cut into large matchsticks
- 4 tbsp extra virgin olive oil
- 1 tsp chipotle chili powder
- kosher salt and fresh black pepper
- 1 (8-10 ounce) ribeye steak or 1 & 1/2 pound flank steak
- 6 cups shredded romaine lettuce
- 2 cups cherry tomatoes, halved
- 1 avocado, sliced
- 4 tbsp unsalted butter, at room temperature
- 3-4 ounces gorgonzola or blue cheese, crumbled
- 2 tbsp chopped fresh basil

Balsamic Vinaigrette:

- 1/4 cup extra virgin olive oil
- 2 tbsp balsamic vinegar
- 2 tsp honey
- 1 tsp Dijon mustard
- 1 small shallot, finely diced
- 2 tbsp fresh chopped thyme
- kosher salt, black pepper, and red pepper flakes to taste

Instructions

To make the fries, preheat the oven to 425°F. Place the sweet potatoes on a large baking sheet and toss with 3 tablespoons olive oil, the chipotle chili powder, and a large pinch each of salt and pepper. Spread the fries in an even layer (you might need two sheet pans. You don't want to crowd the fries). Transfer to the oven and bake for 15-20 minutes, then flip and bake for 15-20 minutes more. You want the sweet potatoes to be tender, yet crisp.

To make the vinaigrette, combine all ingredients in a glass jar and shake or whisk until combined. Taste and adjust the salt, pepper, and red pepper flakes.

To make the steak, remove the steaks from the fridge 30 minutes prior to grilling. Preheat the grill or a grill pan to high heat. Rub with 1 tablespoon olive oil and season generously with salt and pepper. Sear until your desired doneness is reached, about 5-8 minutes for medium-rare, per side. Remove the steaks and allow to rest for 5-10 minutes.

Combine the butter, blue cheese, and basil in a bowl. Spread the butter over the steak, then slice against the grain.

Add the romaine, tomatoes, avocado, and dressing to a bowl. Toss to combine. Once the salad has been tossed, top with fries and steak. Serve immediately.

Chef's Note:

Blue Cheese: if you just can't do blue cheese, swap the blue cheese for 1/3 cup grated parmesan or make garlic butter with 1-2 cloves grated garlic. Either will be delicious.

Recipe from Half Baked Harvest