

Ingredients(steak and veggies):

- ☐ 1 Lb. of steak cut into 4 portions
(can be skirt steak, flank steak, or sirloin)
- ☐ 2 Zucchini (yellow and green)
- ☐ 1 Head romaine lettuce (quartered)
- ☐ 2 Teaspoons olive oil
- ☐ Salt & pepper to taste

Ingredients(salsa verde):

- ☐ 1 Cup fresh parsley
- ☐ 1 Cup fresh basil
- ☐ 1 Garlic clove
- ☐ 1/4 Cup capers
- ☐ 2 Oil packed anchovies (optional)
- ☐ 1/4 Cup olive oil
- ☐ Juice of 1/2 lemon



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Slice 2 zucchinis on the bias and quarter some romaine Lettuce. Drizzle olive oil and sprinkle salt and pepper onto vegetables and steak.

Grill steak portions for about 3 to 5 minutes on each side, depending on how you like it (medium rare or well Done).

Place zucchini slices on grill and cook for about 2 to 3 minutes on each side.

Add romaine lettuce to the grill last. Cook until grill marks are visible.

For the salsa verde, add the following ingredients to a food processor: parsley, basil, garlic, capers, anchovies, olive oil, and lemon juice. Pulse until all ingredients are incorporate and mixture is emulsified.

Drizzle salsa verde to taste onto steak and vegetables.