

Treviso, Fig & Pear Steak Salad

Total Recipe Time: 30 minutes
Marinade Time: 15 minutes to 2 hours



- 1 beef top sirloin steak, cut 3/4 inch thick (about 1 pound)
- 1/3 cup plus 1/4 cup light balsamic vinaigrette, divided
- 1/4 teaspoon pepper
- 2 large heads Treviso or regular radicchio, cut lengthwise in half
- 6 fresh figs, stems removed, cut in half
- 1 tablespoon olive oil
- 1 ripe Bartlett pear, cored, thinly sliced
- 3 tablespoons coarsely chopped pistachio nuts

1. Place beef steak, 1/3 cup vinaigrette and pepper in food-safe plastic bag, closing bag securely; marinate in refrigerator 15 minutes to 2 hours, turning once. Brush radicchio and figs lightly with oil; set aside.
2. Remove steak from marinade, discarding marinade; place steak, radicchio and figs on grid over medium, ash-covered coals. Grill steak, uncovered, 13 to 16 minutes (over medium heat on preheated gas grill, covered, 8 to 13 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally; grill radicchio 8 to 10 minutes (over medium heat on preheated gas grill, covered, 6 to 8 minutes) and figs 5 to 7 minutes (over medium heat on preheated gas grill, covered, 3 to 6 minutes) or until radicchio is tender and figs soften and begin to brown, turning occasionally.
3. Carve steak into thin slices and coarsely chop cored radicchio, seasoning beef and radicchio with salt, as desired. Arrange radicchio, steak, figs and pear slices on platter; top with remaining 1/4 cup vinaigrette and pistachios.

Makes 4 servings



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