



Grilled Balsamic Steak & Gorgonzola Pizza

Prep: 15 minutes plus standing

Grill: 30 minutes • Serves: 4

- 3 medium shallots, peeled
- 1 boneless top sirloin steak (about 6 ounces)
- 1 tablespoon **PICS olive oil**
- ½ teaspoon kosher salt
- ½ teaspoon **PICS ground black pepper**
- 1 pizza dough ball (16 ounces), thawed if necessary
- Yellow cornmeal
- ¼ cup **PICS balsamic vinegar**
- ¼ cup **PICS tomato paste**
- ½ (8-ounce) package fresh mozzarella cheese, sliced
- 1 cup **Full Circle baby spinach**
- ⅓ cup **PICS crumbled Gorgonzola cheese**
- ½ cup halved red and/or yellow cherry tomatoes

1. Prepare outdoor grill for direct grilling over medium-high heat. Rub shallots and steak with oil; sprinkle with salt and pepper. Place shallots and steak on hot grill rack; cover and cook 12 minutes or until internal temperature of steak reaches 140°, turning once, and shallots are lightly charred and tender, turning occasionally. Transfer steak and shallots to cutting board; tent steak with aluminum foil and let stand 5 minutes. (Internal temperature will rise 5 to 10° upon standing for medium-rare.) Thinly slice steak against the grain; chop shallots into ½-inch pieces.

2. Reduce heat to medium-low. Roll dough into a 14-inch circle. Sprinkle bottom of rimmed baking pan with cornmeal; transfer dough onto prepared pan. With fork, poke dough several times to vent. Carefully slide dough onto hot grill rack; cook, uncovered, 5 minutes or until bottom is golden brown, rotating once. With large spatula, turn crust; cook 2 minutes longer or until bottom is slightly crispy. Transfer crust back to baking pan.

3. In small bowl, whisk vinegar and tomato paste until smooth; leaving ½-inch border, spread over crust. Top with mozzarella cheese, spinach, Gorgonzola cheese, steak and shallots. Carefully slide pizza onto hot grill rack; cover and cook 5 minutes or until bottom of crust is golden brown and cheese melts, rotating pizza once. Cut pizza into 8 slices; serve topped with tomatoes.

Approximate nutritional values per serving:

587 Calories, 24g Fat (10g Saturated), 65mg Cholesterol, 900mg Sodium, 61g Carbohydrates, 4g Fiber, 30g Protein