



## Yogurt-Marinated Petite Sirloin Steak & Potato Salad

**Prep: 35 minutes plus marinating**

**Grill: 20 minutes • Serves: 4**

- 4 petite sirloin steaks (about 6 ounces each)
- $\frac{3}{4}$  cup lemon garlic Greek yogurt dressing
- 8 (10-inch) wooden skewers
- 1 pound red potatoes
- 3 tablespoons olive oil
- 4 refrigerated hard-cooked eggs, chopped
- 1 Roma tomato, chopped
- $\frac{1}{4}$  cup quartered radishes
- $\frac{1}{4}$  cup thinly sliced red onion
- 1 tablespoon chopped fresh basil
- $\frac{1}{4}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon ground black pepper
- $\frac{1}{2}$  cup loosely packed baby arugula
- $\frac{1}{3}$  cup crumbled feta cheese

**1.** Place steaks in large zip-top plastic bag; pour  $\frac{1}{2}$  cup dressing over steaks. Seal bag, pressing out any excess air; refrigerate at least 1 hour or up to 8 hours.

**2.** Soak skewers in water 30 minutes. Heat large saucepot of salted water to a boil over high heat; add potatoes and cook 10 minutes; drain and let cool.

**3.** Prepare outdoor grill for direct grilling over medium-high heat. Cut potatoes into quarters; toss with oil in large bowl. Thread potatoes onto skewers. Place skewers on hot grill rack; cover and cook 10 minutes or until potatoes are crisp, turning once; let cool.

**4.** Turn off burners on 1 side of grill. Remove steaks from marinade; discard marinade. Place steaks on hot grill rack over lit side of grill; cover and cook 6 minutes, turning once. Transfer steaks to unlit side of grill; cover and cook 4 minutes or until internal temperature reaches  $140^{\circ}$  for medium-rare. Transfer steaks to cutting board; tent with aluminum foil and let stand 5 minutes. (Internal temperature will rise  $5$  to  $10^{\circ}$  upon standing.)

**5.** Remove potatoes from skewers. In large bowl, toss eggs, tomato, radishes, onion, basil, salt, pepper, remaining  $\frac{1}{4}$  cup dressing and potatoes until combined; fold in arugula and cheese. Serve steaks with potato salad.

*Approximate nutritional values per serving:*

*715 Calories, 44g Fat (14g Saturated), 329mg Cholesterol,  
742mg Sodium, 30g Carbohydrates, 3g Fiber, 6g Sugars,  
3g Added Sugars, 49g Protein*