



Caesar Steak Lettuce Cups with Lemon Potatoes

Prep Time: 20-40 minutes Calories Per Serving: 540
Cook Time: 10-20 minutes Serves: 2 people

Contrary to what you might imagine, Caesar dressing was actually invented in Tijuana, Mexico in 1924 by its namesake chef, Caesar Cardini. Usually made with garlic, anchovy, and mayonnaise, Caesar dressing is creamy, salty, and utterly delicious. There are many variations, but this recipe is our taste-tested favorite.

USDA recommends cooking beef to 145° F.



1. Prepare Ingredients

Rinse **steak** and pat dry with paper towel. Rinse all produce. Halve **cherry tomatoes**. Pull 6 large leaves off **lettuce**, saving remainder for a snack. Roughly chop **parsley** leaves, discarding stems. Cut **potatoes** into $\frac{3}{4}$ -inch pieces. Zest **lemon**, then halve. Peel **onion**, halve, and thinly slice. Mince **garlic**.



4. Make Caesar Dressing

While steak cooks, on a clean dry surface, sprinkle $\frac{1}{4}$ **teaspoon salt** over **garlic** and using a large knife, carefully scrape over mixture at a 45° angle, pressing down. Repeat until garlic is broken down and a paste forms. In a medium bowl, whisk together **garlic paste**, **anchovy paste**, **mayonnaise**, **pecorino**, and **juice of 1 lemon**. Taste and add **salt** and **pepper** as needed.



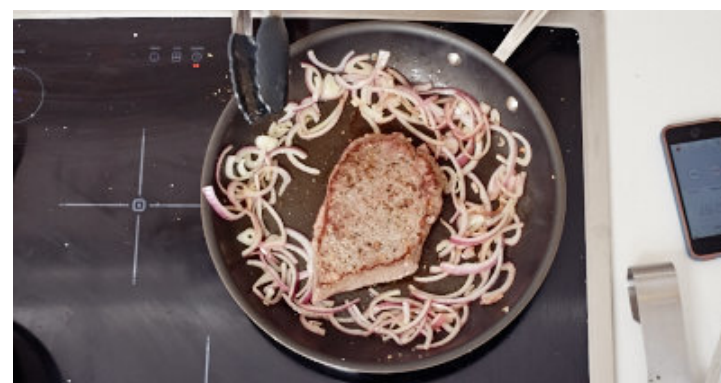
2. Boil Potatoes

Place **potatoes** in a medium pot and cover with cold water. Add a **generous pinch salt** and bring to a boil over high heat. Boil until fork tender, 9-10 minutes. Drain and return to pot. Immediately toss with **parsley**, **lemon zest**, and **1 tablespoon olive oil**. Taste and add **salt** and **pepper** as needed.



5. Assemble Lettuce Cups

Divide **lettuce leaves** evenly between 2 plates. Cut **steak** into $\frac{3}{4}$ -inch cubes. Divide evenly among lettuce leaves, along with **onion** and **tomato**. Spoon over **Caesar dressing**.



3. Cook Steak

While potatoes boil, heat **1½ tablespoons olive oil** in a large pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. When oil is shimmering, add steak and scatter around **onion** in an even layer. Cook until steak is browned on outside and medium rare and onions are softened, about 3 minutes per side (see Recipe Tip). Remove from pan and set aside, allowing steak to rest for 5 minutes.



6. Plate Lettuce Cups

Garnish **lettuce cups** with **Parmesan**. Serve with **potatoes** alongside.

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Q- RECIPE TIPS

Be sure to read through the entire recipe before you begin cooking. Trust us-- you'll be glad you did!

Because we've sourced antibiotic-free meat, thickness may vary. For thicker cuts, cook 4 minutes per side. For thinner cuts, just 2 minutes per side.

Q- INGREDIENTS

- 10 ounces inside round steak
- 1 cup cherry tomatoes
- 1 head Boston lettuce
- $\frac{1}{6}$ bunch parsley
- 8 ounces redskin potatoes
- 1 lemon
- 1 red onion
- 1 clove garlic
- $\frac{1}{4}$ teaspoon anchovy paste
- 4 packets mayonnaise
- 1 tablespoon grated pecorino cheese
- 2 tablespoons shaved Parmesan cheese

🔪- YOU'LL NEED

- medium pot
- large pan
- $2\frac{1}{2}$ tablespoons olive oil
- kosher salt
- black pepper

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