Grilled Beef Salad with Brie

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Ingredients for 4 servings

4 medium red onions, peeled and cut into halves, then cut into wedges

¼ cup (30 g) butter, melted

1 ½ tbsp (22 mL) balsamic vinegar

2 sprigs fresh thyme

salt and freshly ground black pepper to taste

4 boneless rib-eye steaks (approximately 250-350 g each)

salt and freshly ground black pepper

2 baby romaine (or 1 large romaine), cut into bite sized pieces

1 tbsp (15 mL) olive oil

1 tsp (5 mL) olive oil oil

1 - 300g wedge Castello® Chateau Versailles Brie Cheese, cut into ½” wedges

1.25 lbs (600 g) small potatoes, boiled (I didn't peel mine)

Directions

Preheat oven to 375f (190c)

 In a large bowl, toss together onions, butter, balasmic vinegar and thyme, season with salt & pepper. Place in a baking dish, cover with aluminum foil. bake for 40 minutes or until tender, remove foil and allow to cool a couple minutes, break apart onion wedges and keep warm.

Grill steaks to desired doneness and allow to sit for 5 minutes before slicing.

In a large bowl toss together potatoes, roasted onions and brie wedges, season to taste with salt & pepper.

Cut each steak into 1/4" slices, arrange equally on plates, top steaks with salad and serve.