

Bistro Steak Salad with Horseradish Dressing

Hands-on 15 minutes Overall 30 minutes

Nutritional values (per serving): Total carbs: 10.5 g, Fiber: 4.3 g, **Net carbs: 6.2 g**,

Protein: 41.4 g, Fat: 59.4 g, Calories: 736 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



before serving.

Ingredients (makes 2 servings)

- 1 ribeye steak (340 g/ 12 oz)
- 1/4 tsp salt
- 1/4 tsp pepper
- 1 bag salad greens, romaine is especially good in this (200 g/ 7 oz)
- 1 small red onion, thinly sliced (60 g/ 2.1 oz)
- 4.2 oz cherry tomatoes (120 g)
- 4 slices uncured bacon (130 g/ 5 oz raw *or* 45 g/ 1.6 oz cooked)
- 1/2 cup sliced radishes (58 g/ 2 oz)

Dressing:

- 1/4 cup [paleo mayonnaise](#) (55 g/ 1.9 oz) - *you can [make your own](#)*
- 2 tbsp prepared horseradish (30 g/ 1.1 oz)
- Salt and pepper, to taste

Instructions

1. Preheat oven to 350° F and line a baking sheet with parchment paper. Lay the bacon in a single layer and bake for 15 minutes until crispy. Drain on paper towels and chop into small pieces. While the bacon is cooking move onto step 2.
2. Heat a grill pan or your grill to high heat. Pat the steak dry and season liberally with salt and pepper.
3. Grill 4 minutes until nice grill marks form and flip. Cook an additional 12-15 minutes depending on how you want the steak cooked. For medium go with 12 minutes and the internal temperature should read 155° F. Remove the steak from the grill and let rest 5 minutes at room temperature. Thinly slice the steak against the grain.
4. While the steak is cooking make the dressing by whisking together the mayonnaise, horseradish, and salt and pepper.
5. To assemble, divide the lettuce, onion, tomatoes, bacon, radish, and sliced steak between the bowls. Drizzle with dressing just

More great content on KetoDietApp.com

[Keto calculator](#)

[Best keto recipes](#)

[Complete keto diet food list](#)

[Expert articles & ketogenic guides](#)

[Keto Diet App](#)

[Free & premium keto diet plans](#)