



Summertime Bliss!

Indulge in the Bliss of Summer at Oaks Of Rockford this July, where an enchanting collection of amenities invites you to bask in the season's joys. Immerse yourself in a vibrant lifestyle where you can relax and rejuvenate. Embark on an extraordinary home-buying adventure and craft cherished memories that will linger forever in the captivating ambiance of Oaks Of Rockford.

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THE WILLOW

1,508 SQ. FT.

 3 BED |  2 BATH

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THE BIRCH

1,456 SQ. FT.

 3 BED |  2 BATH

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Summer Delights



YIELDS:	PREP TIME:	TOTAL TIME:	CAL/SERV:
4 serving(s)	10 mins	30 mins	843

Grilled Steak Salad

Ingredients

DRESSING

- 4 cloves garlic, peeled, smashed
- 1/2 c. extra-virgin olive oil
- 1/3 c. balsamic vinegar
- 1/2 tsp. granulated sugar
- 1/2 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper

SALAD

- 1 medium red onion, cut into 1/2" slices
- 1 tsp. extra-virgin olive oil
- Kosher salt
- 1 1/4 lb. boneless ribeye steak
- Freshly ground black pepper
- 5 oz. baby arugula and/or baby spinach
- 1 avocado, pitted, sliced
- 1 c. cherry tomatoes, halved
- 4 oz. blue cheese, crumbled
- Torn fresh basil leaves, for serving

Directions

DRESSING

- Step 1
- In a small saucepan over medium heat, cook garlic and oil, stirring occasionally, until garlic is fragrant and softened, 5 to 7 minutes. Let cool slightly.
- Step 2
- Transfer garlic and oil to a blender. Add vinegar, granulated sugar, salt, and pepper and blend until very smooth. Pour into a jar and refrigerate until ready to use.
- Step 3
- Make Ahead: Dressing can be made 1 week ahead. Keep refrigerated.

SALAD

- Step 1
- Prepare a grill for medium-high heat; heat 5 minutes and clean grates well. Drizzle onion with oil; season with salt. Generously season steak with salt and pepper.
- Step 2
- Grill onions, turning once, until char marks appear, 2 to 3 minutes per side, and grill steak, turning occasionally, until an instant-read thermometer inserted into thickest part registers 130° for medium-rare, about 6 minutes per side. Transfer onions and steak to a cutting board. Let cool slightly. Thinly slice steak against the grain.
- Step 3
- On a large platter, arrange arugula. Top with steak, onions, avocado, tomatoes, blue cheese, and basil. Drizzle with dressing before serving.





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55+ Lifestyle Community
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