

# Steak Salad

*Serves 4*

## **Ingredients:**


3 tbsp. olive oil

1 tbsp. fresh lemon juice

½ tsp. Worcestershire sauce

½ tsp. Dijon mustard

Kosher salt & fresh ground pepper

14 oz strip steak 

4 large shallots, sliced (1 ½ cups)

2 cups cherry or grape tomatoes

6 cups of spinach

2 oz. blue cheese, crumbled

## **Directions:**

1. For the dressing, whisk together 2 tbsp. olive oil, lemon juice, Worcestershire sauce, mustard and a pinch of salt together in a small bowl. Set aside.
2. Season both sides of the steak with salt and pepper.
3. Heat remaining 1 tbsp. olive oil in a 10-12" sauté pan over medium-high heat until hot. Cook steak, without turning until bottom of steak deeply browned, about 3 minutes. Transfer steak onto a cutting board
4. Turn heat to low and cook shallots, and tomatoes, stirring frequently, until softened and lightly browned, about 5-8 minutes. Remove from heat and cool slightly.
5. Slice the steak into thin strips. Divide steak equally and fan out onto 4 dinner plates.
6. Combine spinach, shallots, tomatoes, blue cheese and a pinch of salt into a large bowl. Toss with enough dressing to coat. Season with salt and pepper. Divide into equal portions atop steak slices and serve.

**TREASURE BOX ITEMS=**



**Recipe from: Kate's Kitchen**