

Never-Ending Summer Steak Salad w/ Great Southern Beef



Yield: 4 entrée salads
Portion Size: 1 salad

Amount		Ingredient
2 (6-8 ounce) steaks		Great Southern Beef Steak (striploin)
1 Tablespoon		Dijon Mustard
2 Tablespoons		Lemon Juice
1/2 cup		Extra Virgin Olive Oil
1/2 teaspoon		Kosher Salt
2 Tablespoons		Vegetable Oil
2 Tablespoons		Fresh Oregano, <i>chopped</i>
1 head		Iceberg Lettuce, <i>chopped</i>
1 cup		Flat Leaf Parsley, <i>stems removed</i>
2 cups		Radicchio, <i>chopped</i>
1 cup		Butter Lettuce, <i>chopped</i>
1/2 cup		Canned Chickpeas, <i>drained</i>
1/2 cup		Provolone Cheese, <i>thinly sliced</i>
1 cup		Cherry Tomatoes, <i>sliced</i>
1/4 cup		Dried Cranberries
1/4 cup		Sweet Peppers, <i>sliced</i>
1/3 cup		Red Onions, <i>thinly sliced</i>
1/4 cup		Pepitas
As desired		Sourdough, <i>shaved, toasted</i>

Method of Preparation

1. **For the beef:** Preheat a skillet to MEDIUM HIGH heat.
2. Cook the beef to desired doneness- about 4-5 minutes on each side for medium.
3. **For the dressing:** In a small mixing bowl, whisk together the mustard, lemon juice, olive oil, salt, vegetable oil and oregano.
4. **For the salad:** In a large bowl, mix the remaining ingredients and dressing, except the croutons and beef.
5. **To serve:** Divide evenly amongst the plate, top with sliced beef and croutons.