

Strawberry Balsamic Summer Steak Salad Recipe



4-6 servings



10 minutes

INGREDIENTS

- Baby Arugula and Baby Spinach Mix
- 5oz Top Sirloin
- Dusted Seasoning
- 6-8 Strawberries
- 1 garlic clove chopped
- 8-10 Red Seedless Grapes
- 2-3 tbsp chopped candied pecans
- 1/8 of a red onion sliced
- 4 tbsp balsamic vinegar
- 1 tbsp Dijon mustard
- 6-8 Blackberries
- 4 oz Plain or Sweet Goat Cheese (I used a pear, wine, and rosemary flavor)
- 1 tbsp Dijon mustard
- 8 tbsp extra virgin olive oil
- Salt and Pepper to taste

DIRECTIONS

1. Start by making your dressing. Put balsamic, dijon, garlic, extra virgin olive oil, and salt and pepper in a bowl. Whisk well until it is completely combined and starts to thicken slightly. Set aside.
2. Take your steak out to get it to room temperature
3. Take stems off strawberries and slice lengthwise 3-4 times depending on the size, set aside.
4. Slice grapes in half, and leave blackberries whole.
5. Thinly sliver 1/8 of a red onion. You can break the slices apart, but leave them whole (no chopping or dicing).
6. Roughly chop the candied pecans into smaller pieces.
7. Now that everything is prepped, grill your steak for 2 minutes on each side, then set aside to rest for 3 minutes. Once rested, slice very thinly.

Dusted™

8. Time to assemble. Lay your greens on a platter, and in this order (for aesthetic purposes only) add steak slices, strawberries, blackberries, grapes, and candied pecans.
9. At the last minute take your goat cheese and crumble carefully over the top of the salad. Drizzle with the homemade balsamic vinaigrette and enjoy!