

# Warm Steak Salad

4 cup - Arugula and/or spinach  
3 - Scallions, sliced on a bias  
1 - Avocado, sliced  
3 - Medium tomatoes, cut into wedges  
4 - Persian cucumbers, sliced  
1 # - Steak of choice  
4oz - Feta, crumbled

¼ cup - Olive oil  
2 Tablespoons - Balsamic vinegar  
1 Tablespoon - Whole grain mustard  
½ - Shallot, finely diced  
½ - Lemon, juiced  
1 teaspoon - Salt  
½ teaspoon - Pepper

**A note about the steak:** Marco is allergic to beef. We have used bison ribeyes in the past. I season it with salt 12-24 hours before cooking and leave it uncovered in the fridge until it is time to grill. Bring it to room temp before grilling and grill on high heat for 3 minutes on each side. Or cook in a cast iron on the stove and baste with butter, thyme, and garlic. Ribeye is also my choice for beef but you can also use NY strip, tri-tip, skirt steak, flank steak, hanger steak...use whatever type of steak you would enjoy sliced in a delicious salad.

Make your dressing: Add balsamic, lemon juice, and whole grain mustard to a bowl. Whisk in olive oil until emulsified. Add shallot and season with salt and pepper.

In a large bowl, add your arugula and or spinach. Add your tomato, cucumbers, and avocado leaving space in the middle for the steak. Sprinkle the scallions over the vegetables. Grill your steak and thinly slice. Add to the salad. Crumble feta over salad and finish with a pinch of salt and a crack of pepper.