



Steak Salad

Source: Giada De Laurentiis

Serving Size: 4

Prep Time: ~ 20 min

Cooking Time: ~ 20 min



NOTE:

Cook the steak however you like it, grill, pan, or oven. Here it shows to use grill pan

Instructions

Steak

- Bring Steak to room temperature
- Salt and Pepper both sides
- Melt 2 Tbs. of the butter to a grill pan over med-high heat.
- When it has melted and is near sizzling, put the steaks in the pan and sear them, turning once, for **3 to 4 minutes** per side for medium-rare.

Red Wine Vinaigrette:

- Mix the vinegar, lemon juice, honey, salt, and pepper in a blender.
- With the machine running, gradually blend in the oil.

Assemble the Salad

- In a large bowl, combine the romaine lettuce, Belgian endive, red onion, baby Arugula and cherry tomatoes, and half of the cheese.
- Toss the salad with enough vinaigrette to coat.
- Season the salad with salt and pepper, to taste.
- Arrange the salad on serving plates
- Cut the steaks crosswise into thin slices.
- Arrange the steak slices atop the salad and sprinkle with the remaining cheese.
- Drizzle more vinaigrette over the steak slices and serve.

Ingredient List

- 1/2 head romaine lettuce, cut into bite-size pieces
- 1 large head Belgian endive, thinly sliced crosswise (about 1 1/2 cups)
- 1/2 red onion, thinly sliced into rings
- 3 cups fresh baby arugula
- 12 cherry tomatoes, halved
- 4 ounces Gorgonzola, coarsely crumbled
- Red Wine Vinaigrette, recipe follows
- Salt and freshly ground black pepper
- 1 pound steak (such as New York, rib-eye or filet mignon), pan-fried or grilled and chilled
- 2 tbs of butter

Red Wine Vinaigrette:

- 1/2 cup red wine vinegar
- 3 tablespoons lemon juice
- 2 teaspoons honey
- 2 teaspoons salt
- Freshly ground black pepper
- 1 cup olive oil