

STEAK & TOMATO SALAD



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Cherry Tomatoes, Halved	12 Oz.	Capers, finely chopped	1 Tbsp.
Parsley, Chopped	¾ Cup	Chopped Shallots	1 Tbsp.
Red Onion, Thinly Sliced	½	Salt	½ Tsp.
Steak Grilled Fillet	1 Lb	Extra Virgin Olive Oil	⅓ Cup
Garlic cloves, Minced	2	Lemon Juice	2 Tbsp.
Dijon Mustard	1 Tsp.		



PREPARATION

- In a large salad bowl, combine the halved cherry tomatoes, chopped parsley, and thinly sliced red onion.
- Slice the grilled steak fillet into thin strips and add them to the salad bowl.
- In a small bowl, whisk together the minced garlic, Dijon mustard, chopped capers, chopped shallots, salt, freshly ground black pepper, extra virgin olive oil, and lemon juice. This will be the dressing for the salad.
- Pour the dressing over the tomato, parsley, onion, and steak mixture.
- Gently toss all the ingredients together to ensure that they are well coated with the dressing.
- Let the salad sit for a few minutes to allow the flavors to meld together.
- Taste and adjust the seasoning if needed by adding more salt, pepper, or lemon juice.
- Serve and Enjoy!