

## STEAK SALAD

1 *Certified Angus Beef*<sup>®</sup> flank steak

1 small shallot, finely chopped

1 teaspoon kosher salt

3/4 teaspoon fresh cracked pepper

1 teaspoon fresh thyme, chopped

1/2 cup white wine vinegar

1 tablespoon honey

1 tablespoon Dijon mustard

1/2 cup + 2 tablespoons extra virgin olive oil

1 head butter lettuce, core removed and washed (optional)

Arugula, a handful

Parmesan cheese, a handful

Directions:

1. In a mixing bowl whisk together shallot, 1/2 teaspoon kosher salt, 1/4 teaspoon pepper, thyme, vinegar, honey, and mustard. In a small pitcher add oil. While whisking bowl ingredients, slowly add oil to emulsify and fully combine to form a vinaigrette.
2. In a zipper-locking plastic bag or shallow pan, marinate the steak in 1/3-cup of vinaigrette for 1 to 2 hours, refrigerated. After that time has elapsed, remove the steak from the bag, and wipe off excess marinade with a paper towel (discard bag of marinade). Season the steak with the remaining salt and pepper.
3. Preheat the grill to high. Grill the steak, covered for 6 to 8 minutes per side or until it reaches 120-125° F internal temperature (for medium rare); remove from heat and rest on the cutting board while building the salad.
4. In a large mixing bowl combine lettuce, cucumber, and cheese. Dress with about a cup of the vinaigrette and add a little at a time while tossing ingredients to coat.
5. Slice flank steak in half lengthwise, then slice thinly against the grain. Plate salad, topped with sliced steak. Enjoy!