

SATURDAY MARKET



Tuscan Flank Steak Salad with Balsamic-Red Pepper Drizzle

Makes: 4 Dinner Salads

Ingredients:

1 (1.5-pound) flank steak

Marinade:

1/3 cup balsamic vinegar
2 Tablespoons extra virgin olive oil
1 Tablespoon fresh rosemary leaves, finely chopped
2 teaspoons garlic, minced
1/2 teaspoon kosher salt
1/4 teaspoon ground black pepper

Balsamic-Red Pepper Drizzle:

1/3 cup roasted red peppers, peeled, seeded, and chopped
1/4 cup balsamic vinegar
2 Tablespoons extra virgin olive oil
Salt and pepper to taste

Salad:

1 (10-ounce) package pre-washed, chopped Romaine lettuce
1 (15.5-ounce) can cannellini beans, rinsed and drained
1 (14-ounce) can extra small artichoke hearts, drained and halved
3 cups baby portabella mushrooms, coarsely chopped
1/2 cup roasted red peppers, peeled, seeded, and cut into strips

Garnish:

Shaved Asiago cheese
Toasted pine nuts

Preparation:

Trim steak well and cut into 4 equal pieces. Place steak pieces, along with marinade ingredients into a large, resealable storage bag. Seal bag and refrigerate for 2 hours to overnight.

Remove steak pieces from marinade. Discard marinade. Grill steak pieces to desired doneness over medium heat. Remove steak pieces to a plate and cover with foil to rest for 5 minutes. Slice steak pieces against the grain into thin strips. Set aside.

Blend all Balsamic-Red Pepper Drizzle ingredients in a small food processor until smooth.

To assemble salad: Divide lettuce between 4 serving plates. Top lettuce evenly with cannellini beans, artichoke halves, chopped mushrooms, and red pepper strips. Place steak slices decoratively into the center of each salad. Spoon over with prepared Balsamic-Red Pepper Drizzle. Garnish with shaved Asiago cheese and/or toasted pine nuts.