



Tuscan Steak Salad

Servings: 2 servings

Ingredients

- 1 clove garlic
- 1/4 t kosher salt
- 2 T olive oil divided
- 1 t minced rosemary
- 1/2 t grated lemon rind
- 1 8 oz strip steak
- 2 t balsamic vinegar
- 1 t Dijon mustard
- 3 C salad greens
- 2 T shaved Parmesan cheese

Directions

Mince garlic; sprinkle with salt & mash to form paste.

Combine garlic paste, 1 T olive oil, rosemary, lemon rind & 1/4 t pepper. Rub over steak & let stand 15 min.

Heat grill pan. Add steak & grill 5 min per side. Place on cutting board & let rest 5 min. Slice across the grain into thin slices.

Combine remaining oil, salt & pepper, vinegar & Dijon mustard, stirring with whisk to combine. Add greens & toss to coat.

Place greens on plates, top with steak slices & shaved Parmesan

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