



# Sliced Steak Salad with Bloody Mary Vinaigrette

Servings: 0 servings

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## Ingredients

### Vinaigrette:

- 2 Tbs. tomato paste
- juice of 1 lemon
- 1 Tbs. prepared horseradish
- 1/2 Tbs. worcestershire sauce
- 1/2 cup Extra Virgin Olive Oil
- 1 Tbs. finely chopped parsley
- black pepper

### Salad:

- 1 romaine heart, chopped
  - 1 endive, chopped
  - 4 small stalks celery, thinly sliced on an angle
  - 1 1/2 lbs. 1-inch thick flatiron or flank steak
  - salt and pepper
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## Directions

Heat a grill pan or griddle to medium-high. Combine the tomato paste, lemon juice, horseradish and worcestershire in a bowl. Whisk in the EVOO, then the parsley, season with black pepper.

Combine the romaine, endive, and celery in a large bowl.

Add the steak to the grill pan, season with salt and pepper and cook, turning occasionally, until the center is pink, 12-15 minutes. Let the meat rest, loosely covered with foil, for about 10 minutes, then slice across the grain.

Toss half of the dressing with the salad. Serve the sliced steak on top and drizzle with the remaining dressing.

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