

Steak, Mushroom, and Blue Cheese Salad

Ingredients

2 Strip Steak (10-12 oz. each,
about 1 inch thick)
1/2 c Olive Oil
1/4 c Red Wine Vinegar
1 Shallot (minced)
1 T Dijon Mustard
10 oz White Mushrooms (sliced thin)
6 c Baby Spinach
2 T Capers (minced)
1 c Blue Cheese (crumbled)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1. Pat steaks dry with paper towels and season with salt and pepper. Heat 2 teaspoons oil in large skillet over medium-high heat until just smoking. Cook steaks until well browned, 3 to 5 minutes per side. Transfer to plate and tent with foil. Pour off fat.
2. Meanwhile, whisk vinegar, shallot, mustard, and remaining oil in bowl. Season with salt and pepper.
3. Return skillet to medium-high heat. Add mushrooms and 3 tablespoons vinaigrette and cook until mushrooms are golden, 6 to 8 minutes. Set aside and allow mushrooms to cool for 5 minutes.
4. Toss spinach, capers, mushrooms, and remaining vinaigrette in large serving bowl. Slice steak thinly and arrange over salad. Sprinkle with blue

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cheese. Serve.