

Steak Salad

with Warm Oregano Vinaigrette



ca. 20min



2 Servings

What we send

- garlic
- dried oregano
- 1 pkt crushed red pepper
- 2 sirloin steaks
- 1 plum tomato
- 1 cucumber
- 3 oz baby spinach
- 1½ oz feta cheese ⁷

What you need

- red wine vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper

Tools

- medium skillet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Prep ingredients

Finely chop **2 teaspoons of garlic**.



2. Make marinade

In a medium bowl combine **garlic, 2 tablespoons vinegar, 2 tablespoons oil, 1 teaspoon oregano, ¼ teaspoon red pepper flakes** (or more to taste), and a **pinch each of salt and pepper**.



3. Cook steak

Pat **steak** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in medium skillet over medium high. Add steaks and cook until browned, 2-3 minutes per side for medium rare.



4. Marinate steak

Transfer **steaks** to bowl with marinade. Toss to cover the steak with marinade and set aside for at least 4-5 minutes.



5. Assemble salad

While **steak** marinates, cut **tomato** into 1-inch pieces. Peel **cucumber** and cut in half lengthwise. Remove seeds and cut into ½-inch pieces crosswise. Plate **spinach** with cucumber and tomatoes on top.



6. Finish & serve

Remove **steaks** from marinade and cut into strips. Place **strips** on top of **salad**. Pour **remaining marinade** over **salad** and **steak**. Crumble **feta** on top. Enjoy!