

## Southwestern Steak Salad

Prep Time: approx. 20 Minutes.

Cook Time: approx. 8 Minutes

Ready in approx. 28 Minutes.

Makes 4 servings.



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1/3 cup+2 tbsp	Filippo Berio Extra Virgin Olive Oil	110 ml
2 tbsp	balsamic vinegar or lemon juice	30 ml
1 tsp	salt	5 ml
1 tsp	freshly ground black pepper	5 ml
1/3 cup	Lindsay Sliced Salad Olives <b>or</b> Stuffed Manzanilla Olives, sliced, drained	80 ml
1/3 cup	Lindsay Pitted Ripe Olives sliced, drained	80 ml
1/3 cup	red bell pepper, finely chopped	80 ml
1/2 tsp	onion powder	2.5 ml
1/2 tsp	garlic powder	2.5 ml

1/2 tsp	dried thyme	2.5 ml
1/2 tsp	dried oregano	2.5 ml
1/2 tsp	paprika	2.5 ml
1/4 tsp	cayenne pepper	1.25 ml
4	well trimmed beef strip loin steaks cut about 3/4 inch thick	4
1 pkg (5 oz)	mixed gourmet salad greens <b>or</b> 4 cups (960 ml) packed torn mixed greens	140 grams
2	medium tomatoes cut into wedges	2
2 tbsp	chopped cilantro	30 ml

## Directions

- 1 In a small bowl, whisk together 1/3 cup of the Filippo Berio Extra Virgin Olive Oil, vinegar, 1/2 tsp each of the salt and pepper, Add both Lindsay Olives and red bell pepper; mix well. Let stand while preparing steaks.
- 2 In a small bowl, combine remaining 1/2 tsp each salt and pepper, onion powder, garlic powder, thyme, oregano, paprika and cayenne pepper; mix well. Sprinkle over both sides of steaks.

- 3 Heat remaining 2 tbsp Filippo Berio Extra Virgin Olive Oil in a large skillet over medium-high heat until hot. Add steaks; cook for 3 to 4 minutes per side or until well browned and medium rare. Transfer to a carving board; tent with foil and let stand 5 minutes.
- 4 Arrange salad greens and tomatoes on four serving plates. Carve steaks crosswise into 1/4 inch thick slices; arrange over greens. Spoon olive mixture over steak and greens; garnish with cilantro.

*Recipe courtesy of Filippo Berio and Lindsay Brand California Olives*