

**"GREEK" STEAK SALAD WITH QUINOA** serves 2 *Doubles easily*

Read through the ingredients before beginning. This salad includes a few already-cooked ingredients such as quinoa, green beans, and steak.

**SALAD INGREDIENTS**

- 2 cups shredded fresh greens--your choice
- 2 tablespoons fresh basil julienne
- 1/2 teaspoon minced fresh oregano (or 1/4 teaspoon dried)
- 1/4 teaspoon each Kosher salt and fresh ground pepper
- Pinch (1/8 teaspoon) crushed red pepper
- 3/4 cup cooked quinoa-- first tossed with a drizzle of olive oil and seasoned with a pinch of salt and pepper
- 1 cup cooked green beans
- 1 small zucchini, diced
- 1 red bell pepper, diced
- 1/2 cup English cucumber, diced (or to taste)
- 2 scallions, minced
- 1/4 cup pitted, sliced kalamata olives
- 1/2 cup diced feta cheese (4 ounces)
- 1 large ripe tomato, cored and diced
- 1 ripe avocado, washed, peeled, pitted, diced
- Juice of 1/2 lemon (Slice the other half of the lemon to use as garnish.)
- 6 ounces beef strip steak (cooked rare), trimmed, and sliced very thinly

**DRESSING:**

- 1 tablespoon good-quality red wine vinegar
- 1 clove garlic, minced
- Generous pinch each kosher salt and fresh ground pepper
- 1 teaspoon Dijon-style mustard
- 1/4 teaspoon honey
- 2 tablespoons extra virgin olive oil

In a large bowl, gently toss together all of the salad ingredients except the steak. Taste and adjust seasonings. Whisk together the dressing ingredients in a small bowl or shake them together very well in a lidded jar. Drizzle the salad with the dressing and toss thoroughly. Taste and adjust seasonings once more. Divide the salad between two large plates or bowls and top each with half of the sliced steak. Grind a bit of fresh black pepper evenly over each plate. Garnish with fresh lemon slices.