



Organic Spinach Salad with Grilled Steak

SERVINGS: 4

TIME: 15 MINUTES

Ingredients

- 1- 24 ounce Certified Angus Beef Beef Flank steak, thawed
- 7 cups organic baby spinach
- ⅓ cup crumbled feta cheese
- ⅓ cup chopped walnuts
- ⅓ cup chopped dried cranberries
- ⅓ cup balsamic vinegar
- ⅓ cup olive oil
- 3 garlic cloves, minced
- Salt and pepper, to taste

Directions:

1. Preheat the grill to medium-high heat.
2. Season steak with salt and pepper.
3. Grill steak until desired doneness is reached, about 5-7 minutes per side for medium-rare.
4. Let the steak rest for 5 minutes before slicing.
5. In a large bowl, whisk together balsamic vinegar, olive oil, garlic, salt, and pepper.
6. Add spinach, feta cheese, walnuts, and dried cranberries to the bowl and toss to combine.
7. Top salad with sliced steak and serve.