



STEAK & ONION PETAL SALAD



Fresh mixed greens tossed with a red wine vinaigrette and topped with sliced steak, crispy **Battered Onion Petals**, chopped bacon, bleu cheese crumbles and halved cherry tomatoes. Yield: 2 Servings

Steak & Onion Petal Salad Ingredients:

6 Each	Battered Onion Petals [#0293320], Prepared According to Package Directions
4 Cups	Mixed Greens
½ Cup	Steak, Grilled & Sliced
½ Cup	Bacon, Cooked & Chopped
½ Cup	Bleu Cheese, Crumbled
2 Tbsp.	Cherry Tomatoes, Halves

Red Wine Vinaigrette Ingredients:

2 Tbsp.	Red Wine Vinegar
½ tsp.	Dijon Mustard
½ tsp.	Garlic, Minced
To Taste	Salt & Black Pepper
¼ Cup	Vegetable Oil

Directions:

1. In a small mixing bowl, whisk together the red wine vinegar, Dijon mustard, garlic, salt and black pepper.
2. Slowly whisk in the vegetable oil until it has combined to make the red wine vinaigrette.
3. In a medium mixing bowl, toss the mixed greens in the red wine vinaigrette.
4. Place the mixed greens into a serving bowl and top it with the steak, bacon, bleu cheese crumbles, cherry tomatoes and **Battered Onion Petals**.

