

# Steak Salad with Creamy Grainy Mustard Vinaigrette

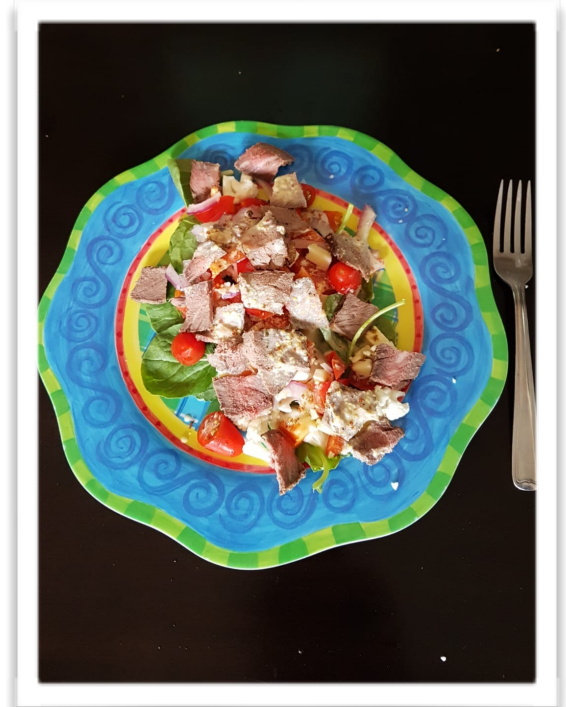
½ lb Sirloin steak  
1 Tbsp Montreal Steak Spice

## Salad

½ cup finely chopped cauliflower  
¼ cup cherry tomatoes, red  
4 cups greens – mixed greens, spinach or romaine lettuce  
½ cup thinly sliced red onion  
2 eggs, hard boiled & sliced  
*(You can add any mixture of fresh veggies that are more to your liking such as sliced red, yellow or green peppers, cucumbers, avocados, or finely chopped broccoli)*

## Dressing

2 cloves garlic, finely minced  
1 lemon, juiced  
1 tsp dried oregano  
1 Tbsp finely minced red onion  
10 grinds black pepper  
3 pinches salt  
¼ cup olive oil, extra-virgin  
2 tbsp red or white wine vinegar  
2 Tbsp grainy mustard of your choice  
2 Tbsp mayonnaise



Sprinkle steak generously with Montreal Steak Spice and let it sit covered in fridge for 2-12 hours. Grill it to your liking. You can use a freshly grilled steak (just let it cool for 10 minutes before slicing thinly), or left over steak if you wish.

For dressing, prepare anywhere from 2 hours to 1 week in advance. It stays well in fridge for up to 1 week. Add all ingredients to a mason jar or any type of container with a top. Cover and shake vigorously until combined, or whisk with a small whisk. Adjust salt and pepper as needed. Stir before serving.

Prepare your salad ingredients and place in bowl. Place room temperature or chilled steak slices on top. Drizzle with dressing and serve.

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