

Grilled Peach Salad and Chimichurri Steak

SKILL
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MAKES
4 Servings

Ingredients

- 2-3 pounds steak of your choice (flank, skirt, or strip steak would all work well)
- 1 bottle Stonewall Kitchen Chimichurri Grille Sauce
- 4 peaches, split with pits removed
- 8 ounces salad greens, washed
- ¼ cup dried cherries, lightly chopped
- 1 jalapeño, seeded and sliced thinly (optional)
- 4 ounces goat cheese
- ¼ cup pecans, lightly toasted
- ½ cup Napa Valley Naturals Private Reserve Extra Virgin Olive Oil
- ¼ cup Napa Valley Naturals Private Reserve Organic Balsamic Vinegar (12 Star)
- 1 teaspoon Stonewall Kitchen Maine Maple Champagne Mustard
- Kosher Salt and Pepper to taste



Directions

1. Season steak with kosher salt on all sides and place in a large plastic container or bag. Cover with ¼ cup Chimichurri Sauce, return to refrigeration, and allow to marinate overnight, or at least four hours.
2. Preheat grill on high, remove marinated steak from container and allow to sit at room temperature for one hour prior to grilling.
3. Place steak on high heat, allowing char to form, until desired doneness is reached. This usually about 6-8 minutes on each side for an average flank or strip steak. Remove from heat and allow to rest for ten minutes before slicing.
4. While steak is resting, place peach halves cut side down on the grill for about 30-60 seconds, just long enough to form grill marks. Remove from heat and allow to cool. After they have cooled cut each half into 5-6 slices.
5. Whisk together olive oil, balsamic vinegar, mustard, salt and pepper to make the salad dressing.
6. Combine lettuce, peaches and pecans with dressing and divide into four bowls. Top with crumbled goat cheese, dried cherries and jalapeños.
7. Slice rested steak, serve with additional Chimichurri Sauce.

