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Steak Salad with Grilled Peaches

Prep Time: 20 minutes Cook Time: 40 minutes

SERVES 6

Ingredients:

1 orange, juice of	2 tablespoons olive oil
1 lime, juice of	1 cup bottled Italian dressing
1 lemon, juice of	6 peaches
¼ cup white wine vinegar	Salt and pepper
1 tablespoon shallot, minced	1 lb. flank steak
1 tablespoon sugar	1 red pepper cut in thin strips
¾ cup canola oil	4 oz. goat cheese
1 cup Alabama pecans	
Mixed baby lettuce and spring greens (1 small bag)	
4 cups romaine lettuce, chopped	

Steps:

1. Whisk together first 7 ingredients to make dressing. Season with salt and pepper and set aside.
2. Marinate steak in Italian dressing while in the fridge for at least an hour.
3. Cut peaches in half, remove pits, brush with olive oil.
4. Grill steak to your liking. Slice the meat thinly and at an angle against the grain.
5. Grill peaches for just a minute or two on each side. Let cool a minute and then slice into segments.
6. Arrange spring mix and romaine lettuce on a large platter or individual plates. Top with steak, grilled peaches, red pepper, Alabama pecans and crumbled goat cheese. Drizzle citrus dressing on top