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Steak salad with tomatoes, bread cubes and ranch dressing

INGREDIENTS

Salad

2 steaks

2 rolls from the day before (or 1/2 baguette)

1 lollo Rosso

2 handfuls of arugula

10-12 cocktail tomatoes

1 red onion

200 g feta

3 spring onions

1 tablespoon chopped parsley

Ranch dressing

2 tablespoons of mayonnaise

2 tablespoons sour cream

2 tablespoons yoghurt

1 tablespoon of Balsamic Bianco

2 tablespoons of olive oil

1 garlic clove

1 tablespoon chopped parsley

1 tablespoon chopped chives

salt, pepper

INSTRUCTIONS

Wash and drain the lettuce and arugula. Cut the rolls into cubes. Put some olive oil in a pan and fry the bread cubes in it until golden brown, season a little and add herbs as you like. Remove the bread roll cubes from the pan and let them cool down. Cut the tomatoes into eighths, cut the onion and spring onions into rings. Finely dice the paprika and feta. Put everything in a bowl and mix. Season the steaks and fry them in a pan and let them cool down a bit, then cut them into fine strips. For the ranch dressing mix mayonnaise, yoghurt, sour cream, vinegar, oil, and season with salt and pepper. Fold in the chopped herbs and finally add the clove of garlic, season to taste if necessary. Add the steak strips to the salad and mix everything well. You can serve the dressing separately or fold it in and mix everything together.