STEAK SALAD
with Gorgonzola-Horseradish Dressing and Rosemary Potatoes

EST. COOKING TIME: 30-40 MINUTES • ALLERGENS: FISH (ANCHOVIES), MILK
SKILL LEVEL: ••• • SPICE LEVEL: ••

PAIRINGS: Red Zinfandel or Cabernet Sauvignon from California or Chile
Hoppy style such as IPA or Amber Ale

STEAK SALAD
All the flavors of a steak-house dinner in one salad.

SERVES 2

HOW IT WORKS
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**INGREDIENTS**

8 oz fingerling potatoes  
⅛ oz fresh rosemary  
1 shallot  
4 oz beets - cooked & peeled  
5 oz cherry tomatoes  
2 green onions  
3 tbsp champagne vinegar  
1 tbsp horseradish  
1 packet sour cream  
1 packet honey  
1 tsp Worcestershire sauce  
2 oz gorgonzola cheese  
12 oz sirloin steak  
2 oz arugula  
1 avocado

(*USDA recommends cooking beef to a minimum 145°F)

**WHAT YOU’LL NEED:**

**TOOLS:**
- large sauté pan  
- sheet pan lined with foil

**HAVE ON HAND:**
- olive oil  
- salt  
- black pepper

**Step One: Prepare the Rosemary Potatoes**

Preheat oven to 425°F. Wash and dry fresh produce. Slice the potatoes into ¼-inch thick circles and transfer to a large bowl. Remove the leaves from HALF the rosemary and finely chop (you will have extra). Add chopped rosemary, 1 teaspoon oil and a pinch of salt and pepper to the potatoes, and toss to combine. Place potatoes on a foil-lined baking sheet and roast for 15 minutes. (Move on to Step Two while potatoes cook or if your oven is still preheating.)

**Step Two: Make the Salad**

Rinse and dry the bowl that was used for the potatoes. Slice the shallot in half lengthwise, then thinly slice each half crosswise and add to the bowl. Slice HALF the beets into thin circles; add to bowl (you will have extra). Slice cherry tomatoes in half and add to bowl. Slice green onions into ¼-inch slices, set aside for next step.

Add the arugula to the large bowl with the salad ingredients. Using a sharp knife, slice through the avocado lengthwise until you feel the knife hit the pit. Then rotate the avocado, keeping the knife steady, to make a cut all around the pit. Twist the two halves apart. Remove the pit. Use the knife’s tip to score the avocado flesh, making squares. Scoop avocado flesh with a spoon into salad bowl.

In a small bowl, whisk together 3 tablespoons olive oil, champagne vinegar, horseradish, sour cream, honey, Worcestershire sauce, 1/2 teaspoon salt, and 1/2 teaspoon black pepper. Add the sliced green onions and HALF of the gorgonzola (you will have extra) and gently stir to combine, set aside.

Add the potatoes and half the dressing and gently mix to combine. Slice steak into thin slices on the bias (45 degree angle). To serve, divide salad between two plates. Place the steak slices on top of the salad. Drizzle remaining dressing over the steak from end to end and enjoy!

**Step Three: Make the Dressing**

**Step Four: Cook the Steak**

Pat dry steak and season each side with salt and pepper. Heat a large sauté pan over high heat, and add 1 TBSP of olive oil (about one turn of the pan). Add the steak and cook for 2 minutes on one side only and flip over. For rare to medium-rare steak; cook for 1-2 minutes on second side and remove from pan. For medium to medium-well; cook for 2-3 minutes on second side and remove from pan. (USDA recommends cooking beef until a minimal 145°F). Transfer to a cutting board and allow steak to rest for at least 5 minutes before slicing.

**Step Five: Add the Avocado**

Add the arugula to the large bowl with the salad ingredients. Using a sharp knife, slice through the avocado lengthwise until you feel the knife hit the pit. Then rotate the avocado, keeping the knife steady, to make a cut all around the pit. Twist the two halves apart. Remove the pit. Use the knife’s tip to score the avocado flesh, making squares. Scoop avocado flesh with a spoon into salad bowl.

**Step Six: Finish the Salad & Plate the Dish**

**KITCHEN 411**

When you pair steak with a delicious salad full of steakhouse flavors, there’s no need to make several side dishes. Warm potatoes and beets soak up all the flavors of your favorite side dishes—horseradish, Worcestershire sauce, gorgonzola, and rosemary—for a hearty salad.