

Our State eats

Published in the August 2022 issue of Our State

Steak & Blue Cheese Salad

Yield: 4 servings.

- 1 large head romaine lettuce, core removed
- 10 to 12 ounces New York strip or rib eye steak, trimmed, cooked, and thinly sliced
- 1 small red onion, thinly sliced
- 2 medium carrots, peeled and thinly sliced
- 4 ounces blue cheese, crumbled

Vinaigrette:

- ½ cup red wine vinegar
- 2 cloves garlic, minced
- 2 teaspoons sugar
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- ½ teaspoon dried oregano
- ½ cup vegetable oil

For the dressing: Add vinegar, garlic, sugar, salt, pepper, and oregano to a blender. Blend on low speed for 30 seconds; make sure that sugar has dissolved. While blender is on low speed, slowly add vegetable oil. Refrigerate until ready to serve.

For the salad: Tear lettuce into bite-size pieces and place in a large bowl. Drizzle about ¼ cup vinaigrette over lettuce and massage until lettuce is coated. Distribute lettuce among salad plates. Top with steak, onion, carrots, and blue cheese. Add more dressing to salads, if desired. Refrigerate extra vinaigrette for up to 2 weeks.



Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-newsletters](https://ourstate.com/os-newsletters)