

THURSDAY: Steak Salad with Horseradish Dressing

I guarantee that you will be looking for things to dip into this dressing! Beef, potatoes and horseradish - a match made in heaven. Add other vegetables that you have - I just had these few.

Serves: 4 Prep: 10 Cooking: 10

Ingredients

For the Dressing

1/2 cup sour cream
3 tablespoons prepared horseradish
1 tablespoon chopped fresh chives
1 1/2 teaspoon honey
2 teaspoons red wine vinegar
Kosher salt, freshly ground pepper

For the Salad

2 tablespoon olive oil
1 lb grilled rib-eye
Kosher salt, freshly ground pepper
12 ozs fingerling potatoes, thinly sliced
6 radishes, cut into thin wedges
1/2 pint cherry tomatoes
4 cups greens

Cooking Instructions

Prep Opportunity

Make the dressing by adding sour cream, horseradish, chives, honey, and vinegar to a jar. Seal and shake well. Season with salt and pepper to taste.

- 1 Remove steak from fridge and allow to come to room temp – approximately 20 minutes.
- 2 Heat skillet and 1 tablespoon oil over medium-high heat.
- 3 Add potatoes and salt.
- 4 Cook potatoes, turning occasionally, until tender, 8-10 minutes.
- 5 Meanwhile wash and slice the radishes.
- 6 Plate the greens as a bed.
- 7 Slice steak and serve with on top of greens with potatoes, tomatoes, radishes, greens.
- 8 Spoon horseradish dressing over all to taste.