

Z's Amazing Kitchen

Blue Cheese and Balsamic Steak salad

- Start with your favorite cut of Steak / at Z's we use Marinated Skirt Steak
- Season and grill steak to your desired temperature / Let it rest for 5-8 minutes before slicing
- While your Steak is resting, combine Spring mix, Tomatoes, Cucumbers, Red bell peppers and Slaw vegetables into a large mixing bowl
- Mix the ingredients together and then add 2-3 tablespoons of your favorite Chunky Bleu Cheese dressing continuing to mix until all ingredients are evenly coated
- Place the dressed Salad onto your plate or bowl / At Z's we use a chilled plate for that extra touch !
- For the serious Bleu Cheese lovers you can also add 2 tablespoons of blue cheese crumbles to the top of your salad / We prefer the extra creamy bleu cheese
- Slice your Steak into ¼ slices and place on top of your sala
- Garnish your salad with a Balsamic glaze by drizzling all the way across your plate or bowl / At Z's, we then add our homemade Crispy seasoned Wontons !
- Enjoy !
- Your friends at Z's AmaZing Kitchen !