

Featuring Tennessee Gourmet® Products

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**Chop House Steak Salad**

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| 10-12 oz. Sirloin steak               | 3 Tbsp. TNG® Tomato & Spice "Steak-Out" |
| ½ cup TNG® Tomato & Spice "Steak-Out" | ¼ cup Gorgonzola cheese, crumbled       |
| Arugula leaves                        | ¼ cup sour cream                        |
| Romaine lettuce                       | ¼ cup plain yogurt                      |
| ½ medium red onion, sliced            | Salt & pepper to taste                  |
| 1 cup cherry tomatoes                 |   |

Place steak in a baking dish, add ½ cup of the Steak-Out Sauce and marinade for one hour.

Meanwhile, arrange arugula and romaine lettuce leaves in a large salad bowl. Add onion and cherry tomatoes. After steak is marinated, (dispose of the sauce) grill on a preheated grill until desired doneness, remove from grill and allow meat to rest for 5 minutes before slicing. Slice steak into strips and layer strips on top of salad.

Combine together the three tablespoons of Steak-Out, gorgonzola cheese, sour cream, yogurt, salt and pepper to make dressing and drizzle over salad. Top with croutons if desired.