

CHEF SARA RHODES

GRILLED STEAK AND PEACH SALAD

1 lb. Choice Sirloin steak
Finely chopped rosemary
Salt and pepper
½ cup vegetable oil
3 to 4 Tbsp. Pomegranate Balsamic vinegar
Salt and pepper
2 peaches, halved and pitted
3 cups chopped Romaine
2 cups spring mix
2 Tbsp. chives, chopped
3 Tbsp. basil, thinly sliced
1 Tbsp. tarragon, chopped
¾ cup gorgonzola, crumbled
4 Tbsp. pomegranate seeds
4 Tbsp. pine nuts, toasted

Whisk together the vinegar, oil and salt and pepper. Set aside.



Heat a grill pan over medium high heat until hot. Season the steak with the salt, pepper and rosemary. Grill about 5 minutes per side for medium rare. Remove from pan to a cutting board. Let rest 10 minutes before slicing.

While the steak is cooking, mix together the romaine, spring mix and herbs in a bowl.

Brush the peaches with a little vegetable oil and season with more of the chopped rosemary. Grill in the grill pan cut side down for about 3 minutes. Flip and grill the other side for about 1 minute to soften. Remove from the pan and cut into slices.

Divide the lettuce mixture between 4 plates. Top with the sliced sirloin and the peaches. Drizzle with the dressing and sprinkle the pomegranate seeds, gorgonzola and toasted pine nuts on top.