

Blue Cheese Steak Salad



I ordered this salad at a restaurant, and loved it! Here's my version!

Ingredients

1	Tablespoon	Olive Oil
2	Pounds	P.S. Angus Beef, strip in steak
		Sea Salt and Freshly Cracked Pepper
1/4	Cup	Sour Cream
1/4	Cup	Buttermilk
1	Teaspoon	Red Wine Vinegar
3		Scallions, chopped
3/4	Cup	Blue Cheese, crumbled
4	Cups	Romaine Lettuce, cut into bite-sized pieces
4	Cups	Arugula
2	Cups	Cherry Tomatoes, halved
1/4	Cup	Kalamata Olives, pitted

Instructions

1. Heat the oil in a large skillet over medium-high heat. Season the steak on both sides with salt and pepper. Cook 4-5 minutes per side for medium-rare. Let rest at least 5 minutes, then cut into strips.
2. In a small bowl, mix together sour cream, buttermilk, vinegar, scallion, and 1/4 teaspoon each salt and pepper. Stir in blue cheese.
3. In another bowl, combine both lettuces and tomatoes. Toss with dressing. Plate salad, and top with steak strips and olives.