



WILD. NATURAL. SUSTAINABLE.

Piedmontese Beef Sirloin Fillet with Panzanella Salad

Prep Time: 45 minutes • Yields: 2 servings

Ingredients:

1 pkg. Fossil Farms' Piedmontese
Sirloin Fillet; 2 x 8 oz. avg. each

- ½ cup cherry tomatoes, halved
- ½ cup baby arugula
- ¼ cup red onion, julienne
- ¼ cup radish, sliced
- ½ cup feta cheese crumbles
- 2 tbsp. extra virgin olive oil
- 1 tbsp. sea salt
- ½ tbsp. cracked black pepper
- 1 medium baguette, diced
- 1 lemon, juiced

Equipment:

- Stove
- Large bowl
- Cast iron pan
- Meat Thermometer
- Large plate

Method:

1. Toast bread in oven at 350°F until crisp and dry. Allow to cool before using.
2. Preheat cast iron pan over high heat. Season fillets with sea salt and cracked pepper.
3. Sear over high heat for 2-3 minutes each side or until internal temperature reads 125°F.
4. Remove from heat and let rest for 5 minutes before serving.
5. Gently mix the baby arugula, onion, tomatoes, radish, and feta cheese in a large bowl.
6. Tossed all ingredients with olive oil, lemon juice and season with sea salt and cracked pepper.
7. Arrange salad on large plate and thinly slice the sirloin fillet and place over salad or next to it.
8. Garnish the fillets with more cracked pepper or kosher salt, serve and enjoy.

