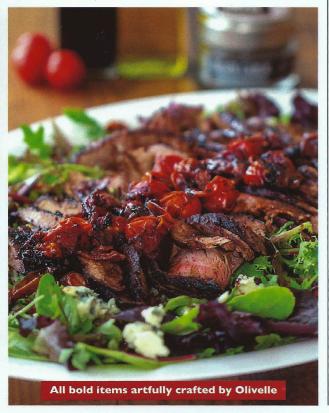
BIG SKY STEAK SALAD

Yield: 4 Prep Time: 10 minutes

Cook Time: 15 minutes



INGREDIENTS:

I lb Flank Steak

2-3 Tbsp Roasted Coffee Rub

2 tsp Black Garlic Sea Salt

1/2 lb Bacon

2 Cups Cherry Tomatoes

2 Tbsp Caramelized Garlic Infused Olive Oil

2 Tbsp Smoked Balsamic Vinegar

4-6 Cups Mixed Greens

1/2 Cup Blue Cheese Crumbles

INSTRUCTIONS:

- Season the steak liberally with Roasted Coffee Rub and Black Garlic Sea Salt. Set aside while you cook the bacon.
- Cut the bacon into 1/4" pieces and place in a large, cold skillet.
 Heat over medium heat, stirring occasionally, cooking the bacon until crispy. Remove the bacon from the pan and set aside. Drain any excess grease off of the pan.
- 3. Turn the heat up to medium-high. Add the steak to the hot pan and cook for 5-7 minutes for medium to medium-rare. Flip the steak, top with cherry tomatoes and cook an additional 5-7 minutes. Remove the meat from the heat and allow to rest
- 4. With the tomatoes still in the pan, add the Caramelized Garlic Olive Oil and Smoked Balsamic Vinegar. Stir to coat the tomatoes and remove from the heat.
- 5. Slice the steak on the diagonal into thin strips. Arrange the greens on a serving platter. Top with the blue cheese, bacon crumbles, sliced steak, and finish by drizzling with pan roasted smoky garlic tomatoes as a dressing. Enjoy!