

# London Broil Mushroom Salad

Recipe By Chanie Nayman



Cooking and Prep:  15  
m

Serves:  4

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Purim

Source: Family Table by  
Mishpacha Magazine

I love making this dish when I am looking to stretch a piece of meat. It looks beautiful plated as an appetizer, and boy, it is a crowd-pleaser!

## Ingredients (17)

### Salad

- 1/2 pound (225 grams) London broil
- 1 bag or 1 head mixed salad greens or romaine lettuce, chopped
- 1 cup cherry tomatoes, halved
- 1 pound (450 grams) mushrooms
- 1/4 cup candied almonds

## Meat Seasoning

- 1 tablespoon Gefen Soy Sauce
  - 1/4 teaspoon garlic powder or 1 cube Gefen Frozen Garlic
  - 1/4 teaspoon salt
  - 1/4 teaspoon pepper
- 

## Dressing

- 1/4 cup Bartenura Olive Oil
  - 1 teaspoon Haddar Dijon Mustard
  - 2 tablespoons Kedem Red Wine Vinegar
  - 1 teaspoon Gefen Soy Sauce
  - 1/4 teaspoon garlic powder
  - 1/4 teaspoon salt
  - 1/8 teaspoon pepper
- 

## Sommelier Suggests

- Chateau Royaumont
- 

## Start Cooking

### Prepare the Meat

1. Combine meat seasoning ingredients. Rub London broil with meat seasoning. Broil at 400 degrees Fahrenheit (200 degrees Celsius) for five minutes on each side. Allow to sit before thinly slicing.

### Make the Salad

1. Whisk together dressing ingredients. Combine salad ingredients, placing London broil on top, and almonds on top of the meat. Top with dressing.

## Credits

Food Styling: Amit Farber

Photography: Daniel Lailah