

Marinated Steak Salad with Piquant Dressing

Recipe By Brynie Greisman



Cooking and Prep:  1 h 20 m

Serves:  8

Contains:   

- **Preference:** Meat
- **Difficulty:** Medium
- **Occasion:** Purim
- **Source:** Family Table by Mishpacha Magazine

Treat your palate to an unforgettable experience — crispy minute steak over a green salad, garnished with a

Ingredients (21)

Steak

- **3/4 pound (300 gram)** minute steak, cut very thinly (made for pan-roasting)
- olive oil, for pan-roasting

Marinade

- **2 tablespoons** [Gefen Honey](#)
- **1 teaspoon** semi-dry white wine or rosé like [Pacifica Rosé](#)
- **2 tablespoons** olive oil
- **2 cloves** garlic, crushed
- pinch salt
- **1 or 2 pinches** smoked paprika

Dressing

- **1/2 cup** mango nectar (see note)
- **1 tablespoon** [Tuscanini Balsamic Vinegar](#) or apple cider vinegar
- **3 tablespoons** olive oil
- **2 tablespoons** light brown sugar
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- **1 clove** garlic, crushed
- salt, to taste
- **1/2** medium ripe good-quality avocado

Salad

- **1 pound (450 grams)** mixed greens
- handful of fresh mushrooms, sliced
- persimmon or pears, finely diced
- pomegranate arils
- crispy fried onions (I used French's)

Start Cooking

Prepare the Steak

1. 1.

Cut the minute steak into strips while still frozen. Set aside.

2. 2.

Mix together the marinade ingredients in a large ziplock bag. Taste and adjust seasoning if desired. Add meat and coat well in the marinade. Refrigerate for one to two hours.

3. 3.

Heat a frying pan to very hot. Drizzle with olive oil. Add steak slices in shifts, and fry for about one minute on each side, until no longer pink and getting crispy. Transfer to a plate or pan lined with paper towels to drain.

Note:

advance. Reheat in frying pan before using. If you'd like, you can pan-fry the mushrooms for the salad in the same pan.

Prepare the Dressing

Yields approximately 1 and 1/2 cups.

1. 1.

Combine all ingredients in a deep bowl.

2. 2.

Blend well with an immersion blender. Taste and adjust if desired.

Note:

This can be done two days in advance.

Variation:

If you don't have mango nectar, you can sub approximately 1/2 a cut-up mango. You'll get a fruitier taste, but you might have to add a bit of water too.

To Serve

1. 1.

Place lettuce in a large decorative bowl. Add mushrooms.

2. 2.

Scatter the pomegranate arils and fruit of your choice on top. Top with crisped steak.

3. 3.

Drizzle with dressing or serve on the side. Garnish with crispy fried onions. Enjoy!

Credits

Photography: Moishe Wulliger

Styling: Renee Muller