

# Pepper Steak Salad

Recipe By *Michal Frischman*



**Cooking and Prep:**  1  
h 15 m

**Serves:**  6

**Contains:** 

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Rosh Hashanah,  
Sukkot

**Diet:** Gluten Free, Low Carb,  
Paleo, No Refined Sugar

**Source:** Family Table by  
Mishpacha Magazine

I always appreciate a side that can do triple duty as an appetizer and even main dish if the circumstances require it. This is a great option to keep on the menu as a “just in case”; I always find that I need that one flexible dish to plug in where it’s needed, depending on how hungry everyone turns out to be.

## Ingredients (13)

### Salad

- 1 pound (450 grams) thinly cut pepper steak
- 2 tablespoons **Tuscanini Balsamic Vinegar**
- 2 tablespoons **Gefen Maple Syrup**

- 1 and 1/2 teaspoons oil
- 8 ounces (225 grams) arugula
- 1/2 cup sliced cherry tomatoes
- 1 avocado, cubed
- 1 shallot, thinly sliced

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## Dressing

- 2 tablespoons **Tuscanini Balsamic Vinegar**
  - 2 tablespoons olive oil
  - 1 teaspoon salt
  - 1 teaspoon **Reine Dijon Mustard**
  - 2 tablespoons **Gefen Mayonnaise** (or use sugar-free mayo)
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## Start Cooking

### Prepare the Pepper Steak Salad

1. Combine balsamic vinegar and maple syrup and marinate the meat in the mixture for one to four hours.
2. Heat a heavy skillet over medium-high heat until very hot. Add oil. Remove meat from the marinade and sear until browned all over, about four to five minutes in total.
3. Combine dressing ingredients in a small bowl.
4. To assemble: Layer arugula, cherry tomatoes, avocado, and shallot in a large salad bowl or on individual plates. Add meat and drizzle with dressing.

### Credits

Food and Prop Styling: Renee Muller

Photography: Moshe Wulliger