



Flank Steak Salad with Mystery Bay Chèvre

Serves 4 - 6

Ingredients

2 pounds Flank steak
1/4 cup extra-virgin olive oil
2 cups field greens per person (suggested)
Mystery Bay Chèvre with Chives rounds sliced 1/4" thick
Sea salt
Freshly ground pepper

Preparation

Marinate the flank steak in olive oil, sea salt and pepper for at least 15 minutes. Prepare grill.

Grill flank steak to your liking, slice diagonally, across the grain about 1/4" to 1/2" thick slices.

Place several strips of the grilled steak on a bed of field greens, top with 2 rounds of sliced Mystery Bay Chèvre.

Serve and enjoy!