

RECIPE | TOMATOES

# STEAK & TOMATO SALAD



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# STEAK & TOMATO SALAD

Recipe created by *Heather Brown*



**15 min**

**5 min**  
PREP.

**10 min**  
COOKING



**2**



**easy**

## INGREDIENTS

- 14 oz** Pure Flavor® Luna® Sweets Cocktail Tomatoes, diced
- 1 red onion**, finely chopped
- 1 green apple**, finely chopped
- 8 oz** steak
- 4 cups** mixed greens
- 1 cup** corn
- ½ cup** pecans, chopped
- ½ cup** dried cranberries
- 1 tsp** olive oil
- Salt and pepper, to taste

## DIRECTIONS

- 1** Preheat the oven to 375°F. Rub each side of steak with olive oil, and coat with salt & pepper to taste.
  - 2** Over high heat, sear the steak in an oven-safe skillet for 3 minutes on each side. Transfer skillet to the oven to cook until the desired level of doneness.
  - 3** Combine the remaining ingredients in a large bowl.
  - 4** Remove steak from oven and allow to cool slightly before slicing.
  - 5** To serve, transfer salad to a serving bowl, top with sliced steak & enjoy!
- Pro Tip: Serve with your favorite salad dressing!