



RECIPE | TOMATOES

STEAK & TOMATO SALAD



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

Recipe created by *Heather Brown*



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!

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