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| |  | | --- | | Grilled Steak and Peach Salad  This recipe can make use of Riverside’s local Peaches.  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  **Ingredients**   * 5 oz baby spinach * 12 oz sirloin steak * 3 peaches sliced * 4 oz pecans * 4 oz blue cheese crumbles   **Vinaigrette**   * 1/4 cup red-wine vinegar * 1 tbsp Dijon mustard * 1 tsp sugar * Salt and black pepper to taste * 1/2 cup extra-virgin olive oil   **Directions**   1. Grill steak in skillet or on outdoor grill until it reaches desired doneness, flipping once. 2. Let rest 10 minutes. 3. Grill sliced peaches until warmed, but not mushy, while steak is resting. 4. Slice steak thinly against the grain, 5. Assemble salad by adding spinach to a bowl, topping with steak, peaches, pecans, and blue cheese. 6. Drizzle over red wine vinaigrette to taste.   *Red Wine Vinaigrette*   1. Add all ingredients, minus oil, to a bowl and whisk to combine. 2. While whisking vigorously slowly pour oil in a steady stream to incorporate.   Note: pecans and blue cheese can be found in 4 oz packages, however if you are unable to determine 4 oz measurements, use roughly 1 cup of each.    Source: [foxvalleyfoodie.com](https://www.foxvalleyfoodie.com/grilled-steak-and-peach-salad-with-blue-cheese-and-red-wine-vinaigrette/) | |