

## Chopped Strawberry & Chevre Steak Salad for Two

Camine Pappas / September 1, 2012

### Salad:

4 C Red Leaf Lettuce washed, and chopped into small bits  
½ C Strawberries cut into small squares  
1/8 C Chopped Pecans  
¼ C (plus or minus) chopped celery  
¼ C (plus or minus) chopped red pepper  
2 T finely chopped fresh flat leaf parsley  
(reserve a small pinch to garnish)  
1 T finely chopped fresh basil  
2 T Fine Chevre Goat Cheese, crumbled  
6 oz Filet steak, cooked rare, and sliced thinly  
Fine Balsamic vinegar for garnish



### Dressing:

Juice from two Clementines  
Juice from ½ large lemon  
3 T fine virgin olive oil  
Season with Salt and Pepper  
1T finely chopped red onion

### Directions:

Prep all salad ingredients and set aside, in bowl, in fridge. Prep dressing and put in freezer so it's easier to incorporate (caution, don't put in freezer for more than 20 minutes!)

Heat large saucepan and add 1-2 T olive oil. Cut filets into smaller, 2.5 inch squares for quicker cooking, and place in shimmering oil. Cook until caramelized on all sides, and medium rare in the middle. Set aside and cover with foil for 10-15 minutes.

Toss salad and arrange on center of plate, mounding high. Add small slices of filet around perimeter of plate and dot the steak with a fine balsamic vinegar. I used a Black Cherry Vinegar. Crumble goat cheese on top and serve!

