



Steakhouse Skirt Steak Salad with Blue Cheese

Makes: 4 servings

Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes

Ingredients

For the Salad:

- 1 pound skirt steak, trimmed of excess fat if needed and cut in half crosswise
- 1 to 2 tbsp olive oil
- 1 pint (2 cups) cherry tomatoes, halved
- 1/2 cup (about 4 ounces) crumbled blue cheese
- 1/2 pound baby arugula
- 3 tbsp minced chives, thinly sliced scallions, or finely chopped red onion

For the Steakhouse Mustard Vinaigrette:

- 1 tbsp coarse Dijon mustard
- 2 tbsp red wine vinegar
- 1/4 tsp Worcestershire sauce
- 1/2 tsp honey
- 1/3 cup olive oil
- Kosher salt and freshly ground black pepper, to taste

Instructions

Prepare the Steak:

Pat the skirt steak dry and season both sides generously with kosher salt and black pepper.

Make the Vinaigrette:

In a small bowl, whisk together the Dijon mustard, red wine vinegar, Worcestershire sauce, honey, and olive oil until smooth and emulsified. Season with salt and pepper to taste. Adjust the

mustard or vinegar if you prefer a bolder dressing.

Cook the Steak:

For stovetop cooking, heat a cast-iron skillet over medium-high to high heat. Add the olive oil and heat until shimmering. Place the steak in the skillet and cook without moving it for about 5 minutes. Flip and cook for an additional 3 minutes for medium-rare. Cook in batches if necessary.

For grilling, prepare a grill for high direct heat. Lightly oil the grates and grill the steak for 4 to 6 minutes total, turning once, until cooked to your desired doneness.

Transfer the steak to a cutting board and loosely tent with foil. Let rest for 5 minutes before slicing.

Assemble the Salad:

Arrange the arugula on a large serving platter. Slice the steak thinly against the grain and arrange it over the greens.

Scatter the cherry tomatoes and blue cheese over the top. Drizzle with the vinaigrette and finish with the chives, scallions, or red onion.

Serve immediately with extra vinaigrette on the side.

Chef's Notes:

- Skirt steak is best sliced thinly against the grain for maximum tenderness.
- The vinaigrette can be prepared up to 3 days in advance and stored in the refrigerator.
- If refrigerated, allow the dressing to come to room temperature and whisk before serving.
- This salad also works well with flank steak if skirt steak is unavailable.

Inspired by a recipe from Smitten Kitchen