



# STEAK AND PEA SHOOT SALAD

**30 MINUTES**

**MAKES 2 SERVINGS**

*A fresh, simple and easy weeknight dinner, this Steak Salad will please the whole family and is perfect to double for entertaining.*

## INSTRUCTIONS

Preheat oven to 375°F.

Place mushrooms in a medium sized bowl and toss with a splash of olive oil and season with salt and pepper. Spread out on a baking sheet, cut side down and roast for 10 minutes or until golden brown.

Remove from oven and allow to cool slightly.

Meanwhile, prepare your dressing. Place all ingredients, excluding olive oil, into a food processor. Blitz until combined. Place on low speed and slowly add olive oil until dressing is at desired consistency.

Lay out your washed and dried pea shoots on a platter. Arrange steak, mushrooms, Parmesan cheese, peas and lemon zest on top. Drizzle with dressing and serve immediately.

Enjoy!

## INGREDIENTS

### Salad:

1 Package of GoodLeaf Pea Shoots

1 Cup of Sliced Steak, of choice, cooked as desired

1 Cup of Sugar Peas, split lengthwise

6 Mushrooms, halved

Olive Oil

Salt and Pepper, to taste

¼ of Cup Parmesan Cheese, shaved

Zest of 1 Lemon

### Dressing:

1/8 Cup of Red Wine Vinegar

1 Tbsp of Dijon Mustard

Salt and Pepper, to taste

1 Tbsp of Honey

~¼ Cup of Olive Oil, good quality



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