

# FROM THE RENZI KITCHEN

## Pittsburgh Steak Salad

*Yield 2 Serving*

### Ingredients

- #88414 • 1 oz Fresh Basil
- #75181 • ½ fl oz Worcestershire Sauce
- #56066 • 16 fl oz Blue Cheese Dressing
- #88052 • ½ fl oz Lemon Juice
- #88226 • 16 oz Spring Mix
- #14041 • 2, 5 oz Sirloin Steaks
- #88212 • 6 ea Grape Tomatoes
- #88115 • 4 oz Cucumber, medium dice
- #34078 • 4 oz Shoestring Fries, crispy
- #25170 • 2 oz Blue Cheese Crumbles
- #73133 • 1 oz Croutons
- #00000 • 6 fl oz Basil Blue Cheese Dressing, divided



### Instructions

In a food processor, combine basil, Worcestershire, blue cheese dressing and lemon juice. Reserve for later use. Place spring mix on serving platter. Grill steak to customer's liking and let rest, then slice into strips. Place steak on greens and fan out. Garnish with cucumber, tomatoes, fries, blue cheese crumbles and croutons. Drizzle with 3 fl oz of freshly made Basil Blue Cheese Dressing and serve.

*\*Recipe sourced from Ken's Foodservice*