



The Marriage of Wine and Food™

Marinated Flank Steak Salad with Balsamic Vinaigrette and Gorgonzola

Wine Pairing: Cabernet Sauvignon

Serves 4

Flank Steak and Marinade

1	Flank Steak (1½ - 2 pounds)
3	Garlic cloves, minced
2 Tablespoons	Dijon mustard
½ cup	Soy sauce
¼ cup	Balsamic vinegar
¼ cup	Dry red wine
½ cup	Vegetable oil
½ teaspoon	Freshly ground black pepper

Vinaigrette

2 Tablespoons	Shallots, finely minced
1 Tablespoon	Dijon mustard
¼ cup	Balsamic vinegar
¼ cup	Extra virgin olive oil
	Kosher salt
	Freshly ground black pepper

Salad

1 head	Red leaf lettuce, washed, dried and torn into bit size pieces
4 cups	Baby spinach leaves
½	Small red onion, thinly sliced
½ pound	Haricot verts, blanched and chilled
8	Radishes, thinly sliced
10	Baby red potatoes, halved and oven roasted
1	Avocado, sliced
¼ cup	Pine nuts, toasted
6 ounces	Gorgonzola cheese, crumbled



For the Marinade

- Combine all ingredients in a large Ziploc® bag or non-reactive bowl large enough to fit flank steak.
- Add the flank steak to the marinade and toss to coat well. Seal bag or cover bowl with plastic and refrigerate at least 1 hour or up to 6 hours.

For the Vinaigrette

- In a small bowl whisk together shallots, mustard and vinegar. While continuing to whisk, slowly drizzle in olive oil. Season to taste with salt and pepper.

To Assemble the Salad

- Using a prepared grill or grill pan over medium-high heat, grill flank steak to medium rare, about 6-8 minutes per side. Remove to a cutting board and allow to rest 10 minutes.
- In a large bowl, toss lettuce, spinach and red onion with a little bit of dressing, just to lightly coat leaves. Distribute evenly among dinner size plates. Repeat the process with haricot verts and radishes, and again separately with potatoes.
- Slice flank steak across the grain into ¼”-thick slices and arrange decoratively on salad greens.
- Arrange avocado slices decoratively around the edge of the plate and evenly distribute toasted pine nuts and gorgonzola. Garnish with freshly ground black pepper if desired.