

JAVA HUT – Ian Witner

Steak and Goat Cheese Salad

Red pepper	1
Zucchini	1
Red onion	1
Portabella mushroom	1
Field greens	8 oz
6 oz New York Steak	6 oz
Goat cheese	¼ cup
Garlic	1 clove
Balsamic vinaigrette	3 oz
Portabella mushroom	1
Olive oil	2 tbsp
Balsamic vinegar	1 bottle
Salt & pepper	To taste
Montreal Steak spice	

Mix red pepper, zucchini, red onion & portabella mushroom with olive oil, salt & pepper and roast in oven at 425 degrees for 30 min. Remove when done, peel and slice.

Season steak with Montreal spice & grill until desired doneness and slice.

Balsamic Reduction: Pour balsamic vinegar into pot and heat on high, and then lower while it thickens. Watch carefully so it doesn't burn. It will sweeten as it reduces.

Arrange greens on serving platter and toss with balsamic vinaigrette. Top with veggies, goat cheese and steak slices. Drizzle and serve with side balsamic reduction.