



**SEARED STEAK SALAD WITH
BALSAMIC-SHALLOT REDUCTION**



Nestlé

Good Food, Good Life

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(Makes 5 servings)

Tantalize taste buds with this summer salad. A combination of arugula and seared steak drizzled in a balsamic reduction gives this dish delicious flavor. But the secret to this mouth-watering recipe is in the seasoning – it's made with coffee!

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- ½ cup balsamic vinegar
 - 2 tablespoons chopped shallots
 - 1 tablespoon packed brown sugar
 - 2 teaspoons NESCAFÉ® TASTER'S CHOICE® 100% Pure Instant Coffee Granules
 - 1 ¼ teaspoons seasoned salt
 - ½ teaspoon garlic powder
 - ½ teaspoon ground black pepper
 - 1 ¼ pounds (¾-inch-thick) flank steak
 - 7 ½ cups baby arugula or spinach leaves
 - 1 ½ cups pear or cherry tomato halves
 - Sliced red onion (optional)
 - ⅓ cup (about 1 ½ ounces) crumbled goat cheese or Gorgonzola cheese (optional)
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COMBINE vinegar, shallots and sugar in small saucepan. Cook over medium-high heat, stirring occasionally, for 5 minutes or until reduced by half (you should have about ¼ cup dressing remaining). Set aside.

PLACE coffee granules, seasoned salt, garlic powder and pepper in small bowl; crush and combine ingredients with back of spoon. Pat steak dry, then sprinkle seasoning mixture evenly over both sides of steak; let stand at room temperature for 15 minutes.

HEAT large, nonstick grill pan or skillet over medium-high heat until hot (or preheat outdoor grill over medium-high heat). Add steak; cook for 4 minutes (cover if you are using outdoor grill). Turn over; reduce heat to medium. Cook for an additional 4 to 6 minutes for medium-rare. Transfer to cutting board; let steak rest for 5 minutes.

CUT steak against the grain (slices should be about ¼-inch thick). Divide arugula among five plates; top evenly with steak, tomatoes and onion. Drizzle with balsamic-shallot reduction; sprinkle with cheese.

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Nestlé USA c/o Publicis Consultants I PR
424 2nd Ave W • Seattle, WA 98119

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- **Brandi Dippold at 206-270-4568**
- **brandi.dippold@publicis-pr.com**

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