Balsamic Grilled Steak Salad

Juicy grilled steak slices atop fresh mixed greens, drizzled with tangy balsamic glaze for a light, protein-packed meal.

Servings: 2 **Time:** 25 minutes

Ingredients

- 8 oz flank steak
- 4 cups mixed greens (spinach, arugula, romaine)
- 1/2 cup cherry tomatoes, halved
- 1/4 cup thinly sliced red onion
- 1/4 cup crumbled feta cheese
- 2 tbsp olive oil, divided
- 1 tbsp balsamic vinegar
- 1 tsp honey
- Salt and black pepper to taste
- 1/2 tsp garlic powder

Instructions

1. Preheat grill pan or stovetop skillet over medium-high heat.
2. Season flank steak with salt, pepper, and garlic powder on both sides.
3. Brush steak with 1 tbsp olive oil.
4. Grill steak for 4-5 minutes per side for medium-rare, or until desired doneness.
5. Remove steak and allow to rest 5 minutes, then slice thinly against the grain.
6. In a small bowl, whisk balsamic vinegar, honey, and 1 tbsp olive oil to make the balsamic drizzle.
7. In a large bowl, combine mixed greens, cherry tomatoes, red onion, and feta cheese.
8. Top salad with sliced steak and drizzle balsamic dressing evenly over.
9. Toss gently before serving.

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