



SOUTHWEST STEAK SALAD



Day Before: Place Tenleytown Meat in refrigerator to defrost for 24 hours. Bring to room temperature before cooking.

Prep Time: **20 minutes** Cook Time: **25 minutes**

- 12 - 20 oz. **Tenleytown Meat Company steak** (sirloin, flank, skirt...)
- 2-3 ears corn** on the cob, grilled (preferred) or boiled
- 1 can **black beans**, drained and rinsed
- 1 cup diced **tomatoes**
- 10 oz. **lettuce** (romaine, red leaf, any spring mix...)
- 1/2 tablespoon each **onion powder** and **garlic powder**
- 2 teaspoons **southwest seasoning** (homemade mix of chili powder, cumin, cayenne, red pepper, oregano)
- 1/2 cup shredded **cheese** (Monterey Jack, pepper Jack, cheddar...)

~~~**DRESSING**~~~

combine 1/4 cup **ranch dressing** with 1/4 cup **salsa**

Pat **steaks** dry and season with **onion, garlic powder, sea salt** and **ground black pepper** to taste. Grill to desired doneness and wrap in tin foil for **10 minutes**, then slice meat across the grain.

Combine shaved **corn kernels, black beans, tomatoes,** and **southwest seasoning** in bowl and mix to coat.

Serve corn and bean mix over a bed of lettuce with steak slices, cheese, and dressing.



*makes 4 servings*

Thank you Giant Food for the inspiration!



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