



Argentine Rib Eye Salad with Quinoa and Chimichurri Sauce

Yield: 1

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS 1 salad
Chimichurri Sauce:		Calories 1330
Olive Oil	¼ cup	Fat 108g
SupHerb Farms Fusions® Chimichurri SRP	4 tbsp	Saturated Fat 20g
Lime Juice	2 tbsp	Cholesterol 95mg
Salad:		Sodium 1670mg
Rib eye steak, thinly sliced	4 ounces	Carbohydrate 55g
Salt	¼ tsp	Fiber 9g
Cracked Pepper	¼ tsp	Sugars 7g
Olive Oil	1 tbsp	Protein 40g
		DIETARY STATEMENTS
Field Greens	1 cup	
Quinoa, cooked	1 cup	
Tomatoes, diced	½ cup	
Cucumbers, diced	¼ cup	
Red Onion, diced	2 tbsp	
Crumbled Queso Fresco	¼ cup	

PREPARATION

1. Chimichurri Sauce: In small bowl, combine all ingredients; set aside.
2. Salad: Season steak with salt and pepper. Heat olive oil in large sauté pan set over medium-high heat; cook steak until medium-rare or until desired doneness.
3. In shallow dish, layer field greens, quinoa, tomatoes, cucumbers and red onion. Place steak on top; drizzle with sauce and top with queso fresco.