



*Globally Inspired Flavor Solutions®*

*This fresh and colorful bread salad, featuring flavors of the Middle East, is topped with crumbled feta cheese, grilled peppered steak and microgreens.*

## Heirloom Tomato Panzanella with Grilled Peppered Steak and S’chug Dressing

Yield: 6 servings

Prep Time: 15 minutes

Cook Time: 15 minutes

Total Time: 30 minutes (+ 15 minutes standing time)

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (Per Serving)
Olive oil	1/2 cup	Calories 430
Lemon juice	1/4 cup	Fat 29g
SupHerb Farms Fusions® S’chug Paste, divided	3 tbsp	Cholesterol 55mg
Salt and pepper, divided	1 tsp	Sodium 830mg
Heirloom tomatoes, cut into wedges	4 cups	Carbohydrate 21g
Chopped cucumbers	2 cups	Fiber 3g
Small red onion, thinly sliced	1/2	Sugars 6g
Pitted black olives	3/4 cup	Protein 21g
Cubed rustic bread (day-old), toasted	4 cups	
Crumbled feta cheese	1/3 cup	
Strip loin steaks	1 lb	<b>DIETARY STATEMENTS</b>
Microgreens	1/2 cup	Nut Free
Finely sliced fresh basil	1/4 cup	

### PREPARATION

1. In large bowl, whisk together oil, lemon juice, 2 tbsp S’chug Paste, and 1/2 tsp each salt and pepper; add tomatoes, cucumbers, red onion and olives, tossing well. Stir in bread cubes and feta. Let stand for 15 minutes.

2. Meanwhile, preheat grill to medium-high heat; grease grates well. Brush steaks with remaining S'chug Paste; season with remaining salt and pepper. Grill for 4 to 5 minutes per side or until well marked and medium-rare, or until cooked as desired. Let stand for 5 minutes; slice thinly.

## **TO SERVE**

Arrange salad on a serving platter. Top with steak slices, microgreens and basil.

## **TIPS**

- Alternatively, substitute chicken or fish for steak.