

chattavore

Steak & Fries Salad

Makes 4 salads

Prep time: 20 minutes

Cook time 15 minutes

- 1-1 1/2 pounds flank, skirt, or flat iron steak, allowed to come to room temperature for about an hour
- 2 tablespoons softened butter
- salt & pepper
- 8 cups mixed greens
- 4 cups prepared fries (your favorite recipe or use frozen if you must)
- 1 cup candied pecans (see note)
- 1 large tomato, seeded & diced
- 2 ounces crumbled blue cheese
- 1/4 cup dried cranberries
- Salad dressing, whatever kind you like

1. Prepare the fries according to the recipe or package. Meanwhile, preheat a large pan or griddle over high heat. Rub the butter on both sides of the steak then sprinkle with salt and pepper. Sear the steak on each side for 2-3 minutes, until a crust forms, then remove the pan from the heat. Leave the steak in the hot pan for ten minutes longer, then remove to a plate and tent with foil to rest for ten minutes.

2. Thinly slice the steak against the grain. Divide the greens between four plates, then top with the steak and the fries. Divide the rest of the ingredients among the plates. Serve immediately with the dressing of your choice.

Note: To make the candied pecans, preheat the oven to 375 degrees. Melt two tablespoons of butter and pour over two cups of pecans (I used pecan pieces) in a bowl. Toss with 1/4 cup brown sugar, 1 teaspoon kosher salt, 1/2 teaspoon paprika, and 1/4 teaspoon cayenne pepper. Roast, stirring once or twice, for twenty minutes. Cool completely before using. You won't need all of these for the salads but you won't be sorry that you made extra.