SEARED STEAK AND CHARRED NECTARINE SALAD

with Feta, Almonds and Basil

HELLO NECTARINES

These stone fruits are in-season and ripe for the picking

PREP: 10 MIN | **TOTAL:** 30 MIN | **CALORIES:** 568

Sirloin Steak

Nectarine

Shallot

Red Wine Vinegar

Spring Mix

Feta Cheese, crumbled

Almonds, sliced, toasted

Basil

BUST OUT

- Measuring Spoons
- Large Pan
- Large Bowl
- Whisk
- Salt
- Pepper
- Olive or Canola oil

INGREDIENTS

	2-person	4-person
• Sirloin Steak	1 pkg (340 g)	2 pkg (680 g)
• Nectarine	1	2
• Shallot	1	2
• Red Wine Vinegar 9	1 bottle (2 tbsp)	2 bottle (4 tbsp)
• Spring Mix	1 pkg (113 g)	2 pkg (227 g)
• Feta Cheese, crumbled 2	1 pkg (28 g)	2 pkg (56 g)
• Almonds, sliced, toasted 5	1 pkg (28 g)	2 pkg (56 g)
• Basil	1 pkg (10 g)	1 pkg (10 g)

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

0 Seafood/Fruit de Mer
1 Wheat/Blé
2 Milk/Lait
3 Egg/Oeuf
4 Soy/Soja
5 Tree Nut/Noix
6 Mustard/Moutarde
7 Peanut/Cacahuète
8 Sesame/Sésame
9 Sulphites/Sulfites

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 160°F.

START STRONG

Use a piece of foil to 'tent' (or cover) your steak after you're done cooking it. This allows it to stay warm, but it also relaxes the steak and makes it juicy!

1 PREP

Wash and dry all produce.* Stand the stem side down of your **nectarine** on your cutting board. Avoiding the pit in the centre of the nectarine, cut the 'cheeks' off around the pit. Cut each piece into ¼-inch slices. Finely chop **2 tbsp shallot** (double for 4 people). Pat the **steak** dry with paper towels.

2 COOK STEAK

Season the **steak** with **salt** and **pepper**. Heat a large pan over medium-high heat. Add a drizzle of **oil**, then the steak. Pan-fry until golden-brown and cooked to desired doneness, 4-7 min per side. (**TIP:** Cook to a minimal internal temperature of 160°F.**) Transfer the steak to a plate.

3 SEAR NECTARINE

Add the **nectarine slices** to the same pan. Cook, until golden-brown and slightly softened, 1-2 min per side.

4 MAKE DRESSING

In a large bowl, whisk together the **chopped shallot**, **vinegar** and a drizzle of **oil**. Season with **salt** and **pepper**. Toss in the **spring mix**.

5 FINISH AND SERVE

Thinly slice the **steak**. Divide the **salad** between plates. Top with the steak and **nectarines**. Sprinkle with the **feta** and **almonds**. Tear over **basil leaves**.

JUICY!

This summer salad is sweet and savoury.