



# Balsamic Steak Salad with Peaches

## Ingredients

- 1 lb. \_\_\_\_
- 1/4 cup [Fustini's Herbs of Naples](#) \_
- 1 \_\_\_\_
- 1 tablespoon \_\_\_\_
- 1 tablespoon [Fustini's Robust SELECT olive](#) .
- \_\_\_\_\_
- 1/4 cup [Fustini's](#) \_\_\_\_
- juice of 1 large lemon
- 6 cups baby salad greens
- 2 peaches, thinly sliced
- 1/3 cup feta cheese, crumbled

## Sharon's Hint

adapted from delish.com

## Directions

### Step 1.

Add steak to a baking dish and toss in balsamic vinegar, garlic and brown sugar. Let marinate for 20 minutes at room temperature. Heat a grill to high. Rub steak with SELECT olive oil and season generously with salt and pepper. Grill until desired doneness, 3 minutes per side for medium-rare. Let rest for 5 minutes, then slice.

### Step 2.

In a small bowl whisk together olive oil and lemon juice and season with salt and pepper. In a large serving bowl, add salad greens, peaches, feta, and steak. Drizzle with dressing and gently toss. Serve immediately.