



Steak Salad with Balsamic Onions, Tomatoes, Feta

Ingredients

- 6 tablespoons [Fustini's Robust SELECT olive oil](#), divided
- 1 red onion, thinly sliced
- 4 teaspoons [Fustini's Vinoso red wine vinegar](#), divided
- Kosher salt and pepper to taste
- 1 lb. skirt steak
- 5 oz baby arugula
- 1/2 pint red grape tomatoes, halved lengthwise
- 1/2 pint yellow grape tomatoes, halved lengthwise
- 2 oz feta, crumbled

Sharon's Hint

Use a Fustini's herb-infused olive oil for more flavor. Adapted from [delish.com](#)

Directions

Step 1.

In a large skillet over medium-high heat, add 1 tablespoon of olive oil. Add onions and cook until soft. Add 2 tablespoons vinegar and continue to cook for another 2 minutes until very soft. Season with salt and pepper and remove from pan to a bowl to allow to cool.

Step 2.

Rub a grill pan with 1 tablespoon of olive oil and heat over high heat. Season steak generously with salt and pepper. Grill steak for 3 minutes per side for medium-rare. Remove steak to a cutting board and let rest for 5 minutes.

Step 3.

In a large bowl, whisk together remaining vinegar with remaining olive oil. Season with salt and pepper. Add arugula and tomatoes to the vinaigrette and toss gently to combine.

Step 4.

Thinly slice steak on a diagonal across the grain. Divide salad mixture between 4 plates. Top each with caramelized onions, steak and crumbled feta and serve immediately.