



Sizzlin' Greek Salad



Ingredients:

		Ben E. Keith Item Number	Approx. Food Cost
2 Tbsp.	McCormick Gourmet Collection Greek Seasoning		\$0.10
2 Tbsp.	Fresh Lemon Juice	028020	\$0.20
2 Tbsp.	White Wine Vinegar	686221	\$0.12
½ Cup	Olive Oil	779366	\$0.25
¼ Cup	Crumbled Feta Cheese	762195	\$0.20
3 oz.	Markon Salad Mix Hearts and Hearts	127028	\$0.45
1 medium	Cucumber; peeled, halved, seeded & sliced	108196	\$0.15
½ Cup	Kalamata or black pitted olives, sliced	682224	\$0.50
1 Cup	Cherry Tomato, cut in halves	205010	\$0.10
½ Medium	Red Onion, cut in rings	151090	\$0.18
4 oz.	Sirloin Steak (Season with McCormick Gourmet Collection Greek Seasoning or McCormick Montreal Steak Seasoning)		\$0.90
4 pieces	Mexican Original flat bread		\$0.25

Total Cost of Salad: \$3.40
 Selling Price: \$8.95
 Food Cost: 37%

Directions:

1. Blend together greek seasoning, lemon juice, vinegar & olive oil in a small bowl. Gently stir in cheese crumbles. Refrigerate 15 minutes or longer.
2. Grill seasoned sirloin to desired temperature (rare, medium-rare, medium, etc.) Slice into strips.
3. On your grill or stove top, using olive oil, grill a piece of flat bread.
****For a flavored flat bread, add ¼ tsp. of McCormick California Lemon Pepper to your olive oil.****
4. Place lettuce and vegetables in a large bowl. Just before serving, stir dressing, pour over salad making sure to coat the lettuce well with the dressing. Place 4 cups of lettuce on a small serving plate. Arrange strips of sirloin on top of the romaine. Garnish the top with red onions and a small amount of Feta cheese crumbles. After quartering flat bread, place around the base of the salad.

