



Steak and Mushroom Salad with White Beans and Shallot-Thyme Vinaigrette

Recipe Courtesy of Robin Miller and Tyson Foods

Recipe serves 4

Preparation Time: 10 minutes

Ingredients

- 2 packages (6 ounces each) *Tyson® Fully Cooked Seasoned Steak Strips*
- 1 cup sliced cremini, baby portabella or button mushrooms
- 15 ounce can white beans (Great Northern or cannellini), rinsed and drained
- $\frac{1}{3}$ cup reduced-sodium chicken broth
- $\frac{1}{4}$ cup chopped shallots or red onion
- 1 tablespoon fresh thyme leaves
- 1 tablespoon cider vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon olive oil
- Pinch salt and ground black pepper
- 4 cups mixed lettuce greens

Preparation Instructions

1. In a large bowl, combine steak strips, mushrooms and beans. Set aside.
2. In a blender, combine the broth, shallots, thyme, cider vinegar, mustard and olive oil. Puree until smooth, and season to taste with salt and ground black pepper. Add mixture to steak mixture and toss to combine.
3. Arrange lettuce on a serving platter or individual plates and top with steak mixture.