

Arugula with Steak, Lemon and Parmesan

Ingredients

3 tablespoons extra virgin olive oil
2 1/2 teaspoons lemon juice 1 1/4 teaspoons balsamic vinegar
Dash Himalayan salt
Dash freshly ground black pepper
1 1/2 pounds beef tri-tip (Grass-Fed)
1 bunch (about 5 1/2 cups) arugula
3/4 cup Reggiano Parmesan cheese, shaved

To make the dressing, combine the olive oil, lemon juice, balsamic vinegar, salt and pepper. Set aside. Grill the beef to medium rare, let cool 10 minutes. Slice thin. Toss the arugula with the dressing and add beef and shaved Parmesan.