

# **Mediterranean Beef Salad**

Adapted from Gourmet Nutrition

## **Ingredients**

### Greek Vinaigrette

- 1/2 cup extra virgin olive oil (use your a ratio of your infused oil here)
- 1/2 cup red wine vinegar
- 1/4 cup shallots (finely chopped)
- 1/4 cup fresh basil (finely chopped)
- Salt and pepper to taste

### Salad

- Stir-fry beef (cooked)
- 5 small olives (sliced)
- 1 cup Cucumber (large, diced)
- 1 cup Tomato (large, diced)
- 1/2 cup feta cheese (crumbled)
- 1/2 cup red onion (thin sliced)

## **Instructions**

- Whisk vinaigrette ingredients together.
- Combine all the ingredients in a large mixing bowl. Drizzle a serving of the Greek Vinaigrette on the salad and serve.

## **Notes**

Makes 1 large or 2 small salads. I doubled this recipe.

You can keep the vinaigrette virgin and add an extra drizzle of infused oil to individual servings to tailor to whoever is lucky enough to be eating with you.