

## Spring Green Salad

Yield: 1 salad

### INGREDIENTS

- Optimax® pan spray
- 6 oz Stock Yards® skirt steak
- ½ t sea salt
- 1 t Monarch® Cajun seasoning
- 1 ea Chef's Line™ tandoori naan
- 8 oz Cross Valley Farms® garden iceberg mix
- 1 ea Cross Valley Farms cucumber, diced
- 1 oz Monarch yogurt melon with mint salad dressing
- ½ c Monarch all-natural dried cranberries
- ½ c Roseli® Asiago cheese, shredded

### PREPARATION

Coat preheated grill with pan spray. Dust skirt steak with sea salt and Cajun seasoning just prior to grilling. Grill until medium or desired doneness. Allow skirt steak to rest. Grill naan until slightly charred, remove from grill and cut into strips. In a bowl, toss iceberg salad mix and cucumber with salad dressing. Slice steak into thin strips. Place naan strips on plate and top with salad mix. Arrange skirt steak slices on greens and top with cranberries and Asiago cheese.

