

## Spring Green Salad with Grilled Naan and Mint Melon Dressing

Yield: 1 salad

### INGREDIENTS

- Optimax® pan spray
- 6 oz Stock Yards® skirt steak
- ½ teaspoon sea salt
- 1 teaspoon Monarch® Cajun seasoning
- 1 piece Chef's Line™ tandoori naan
- 8 ounces Cross Valley Farms® garden iceberg mix
- 1 Cross Valley Farms cucumber, diced
- 1 ounce Monarch yogurt melon with mint dressing
- ½ cup Monarch all-natural dried cranberries
- ½ cup 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.

