

Steak & Leek Saute over Sliced Beefsteak Tomato with Onion Jam & Blue Cheese Balsamic Dressing

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 25 minutes

Peeler Farms Beef Stir Fry Cut, thawed
Gundermann Acres Summer Squash, washed, ends trimmed
Taylor Farm Leeks, root end trimmed
Johnson's Backyard Garden Tomato, washed, cored
Farmhouse Kitchen 1015 Sweet Onion Jam
Farmhouse Kitchen Deep Ellum Blue Cheese Balsamic Dressing, stirred well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Prepare the vegetables. Cut off and discard the dark green top section of the leeks, keeping only the light green to white bottom section. Slice the leek lengthwise to form strips, about 2" long. Wash and rinse the leeks thoroughly to remove dirt in between the layers. Drain well and set aside. Slice the squash into half moons, about 1/4" thick and set aside.

STEP 2 Place a large saute pan over medium-high heat. While the pan heats, pat the beef dry with paper towels. Season with 1/2 tsp. salt and pepper and toss to coat. When the pan just begins to smoke, add 1 tbsp. oil and then add the beef in an even layer. Let the meat brown for 2 minutes, then stir. Cook for an additional minute until just cooked through. Transfer the meat to a clean plate.

STEP 3 Return the pan over medium-high heat and add 1 tbsp. oil. Add the sliced squash and season with a 1/2 tsp. salt and pepper. Cook, stirring occasionally, until lightly browned and crisp tender, about 3 minutes. Next, add the sliced leeks. Saute for 2-3 minutes until the leeks soften. Return the cooked beef with juices back to the saute pan. Stir to combine. Turn off the heat.

STEP 4 Slice the tomato into rounds, about 1/2" thick. Add the slices to the serving plates and sprinkle with salt and pepper. Top the tomatoes with the beef and vegetable saute.

STEP 5 Drizzle the blue cheese balsamic dressing over the saute and serve with a side of 1015 sweet onion jam. Each bite will be a marriage of savory beef saute, sweet onion jam, robust blue cheese balsamic dressing, and fresh, juicy tomato.

Enjoy!