

Caramel Beef & Arugula Salad with Pickled Red Onions

4 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 30 minutes**

Peeler Farms Beef Stir Fry Cut, thawed
Fruitful Hill Farm Cucumber, washed, ends trimmed, peeled and deseeded (optional)
Village Farm Tomato, washed, cored
Bouldin Food Forest or Animal Farm Arugula, washed and dried well
Farmhouse Kitchen Beef Marinade, shaken or stirred well before use
Farmhouse Kitchen Pickled Red Onions
Salt and pepper
Olive oil

STEP 1 Cut the beef into pieces of roughly the same size, about 1", and add to a mixing bowl. Add the beef marinade and stir to combine. Set aside at room temperature.

STEP 2 Prepare the vegetables. Wash and dry the arugula, and add to a mixing bowl. Chop the cucumbers into ¼" thick half moons. Chop the tomatoes into medium sized cubes or wedges. Set the cucumbers and tomatoes aside.

STEP 3 Place a large saute pan over medium heat. When the pan is hot and just begins to smoke, add 1 tbsp. oil and swirl the pan to coat. Add the meat, with marinade, to the pan in an even layer. Let cook undisturbed for 1 minute or until the beef is browned and the marinade begins to slightly reduce. Shake the pan vigorously or stir with a wooden spoon to release the beef from the pan. Cook for about 30 seconds to 1 minute longer for medium-rare to medium. Add an additional 30 seconds of cooking time for medium-well. Remove from heat.

STEP 4 Add the pickled red onions (strained from the juice), 1 tbsp. of pickling juice, 1 tbsp. olive oil, and a small pinch of salt and pepper to the arugula. Toss to combine. Arrange a bed of the arugula salad on the serving plates.

STEP 5 Spoon the beef onto the arugula salad and top with the cucumbers and tomatoes. Drizzle the warm caramel marinade all over. Serve immediately.

Enjoy!