

Roasted Tomato and Goat Cheese Salad

Ingredients

1 pound tomatoes, medium sized
4 ounces goat cheese, crumbled
1 bag, pre-washed mixed greens, you choose
3 cloves garlic, crushed
Olive oil
Balsamic vinegar
Two 8-ounce steaks, already grilled or cooked, cut into thin slices
Kosher salt
Freshly ground black pepper



Preheat oven to 400 degrees F.

Slice tomatoes in half, scoop out seeds and put in large bowl. Add 2 tablespoons olive oil, garlic, salt, pepper and mix well.

Place on roasting pan and roast in oven until tender, about 20 minutes.

In a large bowl combine greens with about 3/4 of the goat cheese. Drizzle lightly with olive oil and a little of the balsamic, mix well.

Put on serving plates, top with steak slices, tomatoes, and a little bit more of the goat cheese.

Serves 4.