

HEARTY CHOPPED SALAD WITH STEAK

(from The Bewitching Kitchen)

6 tablespoons olive oil, plus more for drizzling
Kosher salt and black pepper
1 romaine heart, quartered lengthwise and sliced crosswise into ½-inch pieces
1 (15-ounce) can chickpeas, rinsed
1 medium English cucumber, halved lengthwise, seeded and diced
½ cup pitted mixed black and green olives
2 tablespoons red wine vinegar
1 tablespoon drained capers, roughly chopped
½ teaspoon Dijon mustard
drizzle of honey
dried dill to taste
1 firm-ripe avocado, halved, pitted and diced
½ cup crumbled feta cheese
T-bone steak or sirloin, cooked to your liking for serving

Salt the slices of cucumber and allow them, to sit for 15 minutes. Rinse, and pat dry.

Place the romaine pieces in a large mixing bowl, along with the chickpeas, cucumber, and olives.

In a small bowl, whisk together 6 tablespoons olive oil with the vinegar, capers, mustard, salt and pepper to taste. Mix, and add a drizzle of honey.

Pour half the dressing over the salad, mix well. Add the avocado, and feta, toss gently, adding more dressing to taste. Top with steak slices, and serve.