Tomato and Arugula Salad with Grilled Steak and Portabella Mushrooms
Serves 2

This salad makes an easy weeknight dinner, but is special enough for casual entertaining. Add some roasted rosemary potatoes and grilled garlic bread to complete the meal. Arugula tastes great here, but any local mix of salad greens works equally well. For cheese lovers, top with a little crumbled Gorgonzola or blue cheese.

1/2 teaspoon minced garlic
2 tablespoons olive oil
2 portabella mushrooms, brushed clean, stems removed
1 New York strip or rib-eye steak (about 14 to 16 ounces)
Salt and pepper
4 cups arugula, washed and dried
1 or 2 tomatoes, cut into small wedges

BALSAMIC VINAIGRETTE
1/2 teaspoon minced garlic
2 tablespoons balsamic vinegar
1 teaspoon fresh lemon juice
5 tablespoons olive oil
Salt and pepper

1. In a small bowl, mix 1/2 teaspoon of garlic and 2 tablespoons oil. Brush some of the mixture on the mushrooms first, and then on the steak. Sprinkle mushrooms and steak liberally with salt and pepper; set aside. Start the grill, either gas, charcoal or stovetop grill pan, over high heat.

2. In another small bowl, make the vinaigrette by mixing 1/2 teaspoon garlic with the vinegar and lemon juice. Whisk in 5 tablespoons oil. Add salt and pepper to taste.

3. Grill the steak and mushrooms to desired doneness. Let the steak rest on a cutting board while you prepare the rest of the salad. Place arugula on a serving platter and top with tomatoes. Thinly slice the grilled mushrooms and scatter them throughout the salad. Slice steak across the grain into strips and add to salad. Drizzle the steak, tomatoes, and mushrooms with the vinaigrette and sprinkle with a little additional salt and pepper.