



Sandra Evertson's Delicious Mediterranean Roast Beef Salad Recipe

"For Tangy lovers only!"

Delicious Mediterranean Roast Beef Salad

(Warning: For Tangy lovers only!)

Serves 2

1/2 lb sliced roast beef (Boarshead London Port)

2 - 3 lemons

Extra Virgin Olive oil (match the amount of olive oil to the amount of lemon juice)

1 tbl crushed red pepper flakes

Sea salt (3 pinches)

Spring Mix salad greens

In a bowl add olive oil, lemon juice, crushed red pepper flakes and salt.

Whisk until thoroughly blended.

Cover and refrigerate for at least one hour.

Slice roast beef into 1" cubes.

Place salad greens in large bowls, add roast beef on top, remove dressing from refrigerator and whisk again thoroughly to mix ingredients.

Add desired amount of dressing to salad. (I divide the dressing into 2 servings equally on both salads.)

Enjoy!

*Note: If anyone makes these recipes, I'd love to hear how you liked them!!

- Sandra

