

Cowboy Steak takes Medley of Summer Vegetables to Dinner...

Ingredients for 4:

- 1½ lb cowboy Steak (bone-in), grilled
- 15 leftover roasted small Yukon potatoes (mine were roasted with Rosemary)
- 1 c grilled or thawed corn (removed from husks)+ ½ cup thawed edamame + 1 Tbsp chopped dill
- 10 grilled baby Bella peppers
- 1 c steamed, salted green beans
- 1 watermelon radish, sliced and halved
- 1 head baby romaine, cut in wedges (8-12 sections)
- 3 Persian cucumbers, sliced in ¼-inch slices
- 1 dozen heirloom cherry tomatoes, halved
- ½ cup pitted Niçoise olives (or other olives of choice)
- 4 ounces smoked gouda, sliced in stick segments
- 1 Tbsp Boursin, garnish for Steak
- kosher salt and pepper for garnish
- olive oil for drizzling
- juice of one fresh squeezed lemon, for veggies
- parsley, for garnish

Directions:

In a large platter, arrange vegetables in any symmetrical pattern that is appealing in color and design. Season vegetables with salt and pepper, lemon and olive oil.

Leave a large space in the middle for the grilled steak. Place the Boursin on the hot steak and garnish with parsley.

For serving, slice steak on cutting board and place strips of meat back on platter.

