

CHELTEN HOUSE
Menu Inspirations

**PAN SEARED
HANGER STEAK**

with Vidalia Onions & Bacon Tomato Sauce

DINNER

PORTION SIZE: 1 SERVING

Ingredients

- 8 oz Hanger Steak
- 1 oz Canola Oil
- 1 tbsp Crisp Bacon, chopped
- 2 oz **Chelten House**
All Natural Marinara Sauce
- 3 Roasted Vidalia Onion Rings

Garnish

- ½ cup Cheese Grits
- ½ cup Sautéed Spinach, garlic scented



Method: Pan sear steak, medium rare, in canola oil. Mix bacon with the **Chelten House Marinara Sauce**. Plate steak, top with bacon marinara sauce, and onion rings. Finish plate with grits and spinach.



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