

Thai Beef Salad



Ingredients:

For the dressing:

3 cloves of garlic, minced
4 dried Serrano chili peppers, chopped
4 tablespoons brown sugar
¼ cup soy sauce
¼ cup olive oil
Juice from two limes
Salt and Pepper to taste

For the salad:

1 Boneless Rib-eye steak
1 bunch of romaine lettuce, torn
3 carrots, peeled and shaved into ribbons
½ cup fresh cilantro leaves, torn
Salt
Optional ingredient: fresh bean sprouts

Directions:

- 1) Mix all the dressing ingredients together in a small jar and set aside, allowing the flavors to blend. The dressing is best made a day in advance and refrigerated, then brought to room temperature before serving.
- 2) Sprinkle the steak with salt on both sides and allow it to come to room temperature at least 40 minutes before cooking.
- 3) Set your grill to sear and allow it to fully warm up. You can also cook the steak in a frying pan on the stove set to medium high heat with a tablespoon of canola or grape seed oil heated in the pan.
- 4) Place the steak on the grill and sear it for 3 minutes. Turn the steak over and sear it for an additional 3 minutes. Remove the steak from the heat and tent it with aluminum foil, allowing it to rest for 5 minutes.
- 5) Place the remaining salad ingredients in a large bowl and add the dressing. Toss the salad thoroughly until all ingredients are evenly distributed.
- 6) To serve the salad, slice the steak into thin strips and evenly distribute the salad and the steak onto plates.