

## GRILLED STEAK SALAD

(Adapted from *Canadian Living's "Summer's Best"*)

Serves: 4



2 Tbsp	lime juice
1 Tbsp	fish sauce
1 Tbsp	vegetable oil
2 tsp	minced peeled fresh ginger
2 tsp	minced garlic
pinch	granulated sugar
2 cups	shredded romaine lettuce
1	English cucumber, halved lengthwise, seeded and thinly sliced crosswise
1	sweet red pepper, thinly sliced
1	large carrot, cut in matchsticks
1	jalapeno pepper, seeded and thinly sliced
1/4 cup	chopped fresh basil
2	beef rib eye grilling steaks (each about 125g)
1/2 tsp	each salt and pepper
1	green onion, thinly sliced
2 Tbsp	chopped roasted cashews or peanuts

1. In small bowl, whisk together lime juice, fish sauce, oil, ginger, garlic and sugar. Set aside.
2. In large bowl, toss together lettuce, cucumber, red pepper, carrot, jalapeno pepper and basil. Set aside.
3. Sprinkle beef with salt and pepper. Place on greased grill over medium-high heat; close lid and grill, turning once, until medium-rare, about 7 minutes. Transfer to cutting board; tent with foil. Let rest for 5 minutes. Thinly slice across the grain.
4. Add beef to salad. Drizzle with dressing; toss to coat. Sprinkle with green onion and cashews.

**Note:** Use whatever ingredients you have on hand or flavours you prefer. For example, use a serrano pepper instead of jalapeno. Or, add chopped tomatoes, green or yellow peppers, raisins, or dried cranberries.