

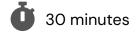


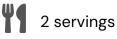


Southwestern Steak Salad

with Lime Vinaigrette

Hearty salad with layers of flavours and textures. Sweet cooked onion and capsicum served with fresh lettuce leaves, moist steaks, crunchy pistachios and a zesty vinaigrette.







Add some carbs!

Toss some cooked quinoa, brown rice or roasted potatoes with remaining vegetables and dressing for a more substation side to the steaks.

FROM YOUR BOX

BEEF STEAKS	300g
GARLIC CLOVE	1
LIME	1
ORANGE	1
YELLOW CAPSICUM	1
RED ONION	1
ТОМАТО	1
PISTACHIOS	40g
MESCLUN LEAVES	60g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, soy sauce

KEY UTENSILS

large frypan

NOTES

You can cook the vegetables and steaks on the barbecue or on a hotplate if you like!

If you like to add some cheese, feta or blue cheese would be delicious!





1. MARINATE THE STEAK

Rub beef steaks with crushed garlic, 2 tsp soy sauce and pepper. Set aside to marinate.



2. MAKE THE VINAIGRETTE

Zest 1/2 **lime** and 1/2 **orange**. Combine with juice from both fruits, 1/4 cup olive oil, salt and pepper.



3. COOK THE STEAKS

Heat a frypan with **oil** over medium-high heat. Add steaks and cook for 3-4 minutes on each side or until cooked to your liking. Set aside to rest, keep pan over heat.



4. COOK THE VEGGIES

Cut **capsicum** into strips and wedge **red onion** (see notes). Add to frypan and cook for 5-8 minutes, tossing, until cooked to your liking.



5. PREPARE THE INGREDIENTS

Dice **tomato** and roughly chop **pistachios**. Slice steaks. Set aside with **mesclun** leaves.



6. FINISH AND SERVE

To assemble the salad, divide mesclun leaves into bowls (or use a large platter). Top with tomatoes, capsicum, onion, steak and pistachios (see notes). Drizzle with lime vinaigrette to serve.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



