

Cilantro Lime Steak Salad

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

40 mins

Description

Whip up this steak salad recipe with romaine corn jalapeño and feta in a herby citrus dressing Top with tortilla chips for crunch factor

Ingredients

- - 1 clove garlic - 2 teaspoons seeded and minced jalapeño pepper (Optional) - $\frac{3}{4}$ teaspoon minced fresh ginger - $\frac{1}{2}$ cup lime juice - $\frac{1}{4}$ cup packed cilantro leaves - 2 tablespoons honey - 2 teaspoons balsamic vinegar - $\frac{1}{2}$ teaspoon salt
- or to taste - $\frac{1}{2}$ cup extra-virgin olive oil - 1 pound flat iron steak - salt and ground black pepper to taste - 1 cup corn kernels - 1 cup chopped yellow bell pepper - $\frac{1}{2}$ cup thinly sliced red onion - 1 plum tomato
- diced - $\frac{1}{2}$ jalapeño pepper
- thinly sliced (Optional) - 8 cups torn romaine lettuce - $\frac{1}{2}$ cup crumbled feta cheese - 1 cup tortilla chips
- or to taste

Instructions

1. Make the dressing: Pulse garlic
2. jalapeño
3. and ginger in a blender until finely chopped. Add lime juice
4. cilantro
5. honey
6. balsamic vinegar
7. and salt; pulse to blend. Turn the blender on; pour in oil in a slow
8. steady stream. Blend until dressing is smooth. Set an oven rack about 4 inches from the heat source and preheat the oven's broiler. Line a baking sheet with foil. Make the salad: Season steak with salt and black pepper
9. then transfer to the prepared baking sheet. Broil in the preheated oven until an instant-read thermometer inserted into the center registers 135 degrees F (57 degrees C) for medium-rare
10. 3 to 4 minutes per side. While the steak is cooking
11. stir together corn
12. bell pepper
13. onion
14. tomato
15. and jalapeño in a bowl. Remove steak from the oven and let rest for 10 minutes. Thinly slice steak against the grain. Divide lettuce among 4 plates. Drizzle dressing over top
16. then top with steak slices and corn mixture. Sprinkle with feta and serve with tortilla chips. Tips You can use the kernels from 1 ear of fresh corn (grilled) instead of canned corn if desired.