

Easy Sirloin Thai Salad

Jacob · 29/09/2024



Prep Time

4

Difficult

Medium

Servings

4 servings

Description

Tender Sirloin on a bed of crisp salad greens and fresh mango paired with avocado and bell peppers All topped with a delicious Thai dressing

Ingredients

- - 1 (16 ounce) top sirloin steak boneless
- cut 1 inch thick - 1 (5 ounce) package prewashed fresh herbs and greens lettuce mix - 1 ripe mango
- sliced - 1 small ripe avocado
- sliced - ½ cup shredded carrot - ½ cup diced red and/or yellow bell pepper - ½ teaspoon coarse sea salt - 2 tablespoons dry roasted peanuts
- chopped (Optional) - Lime wedges - 3 tablespoons agave nectar or honey - 2 tablespoons creamy or chunky natural peanut butter - 2 tablespoons hot water - 1 tablespoon reduced-sodium soy sauce - 1 tablespoon rice or white vinegar - 1 teaspoon sesame oil

Instructions

1. Place beef steak on grid over medium
2. ash-covered coals. Grill
3. covered
4. 11 to 15 minutes (over medium heat on preheated gas grill
5. 13 to 16 minutes) for medium rare (145 degrees F) to medium (160 degrees F) doneness
6. turning occasionally. Meanwhile
7. whisk all Dressing ingredients in medium bowl until smooth; set aside. Arrange lettuce on serving platter; arrange mango
8. avocado
9. carrot and bell pepper over lettuce. Carve steak into slices; season with salt. Arrange beef over salad. Drizzle with dressing. Sprinkle with peanuts
10. if desired. Serve immediately; squeeze lime wedges over salad
11. as desired.