

Balsamic Steak Salad

TOTAL TIME: Prep: 15 min. **YIELD:** 4 servings.

Ingredients

- 1 1/2 pounds Tri-Tip Steak, flank or Rib-Eye steak
- 12 oz. mixed greens
- 5 radishes, rinsed and thinly sliced
- 2 avocados, pitted and thinly sliced
- 2 cloves garlic, minced
- 1 large bunch bean sprouts
- 1, 1/2-inch piece ginger, optional, peeled into very thin strips
- 1/3 cup extra-virgin olive oil, divided
- 3 tablespoons freshly squeezed lime juice OR Balsamic Vinaigrette
- kosher salt and freshly ground pepper, to taste



Directions

1. Season both sides of steak generously with salt and pepper.
2. Heat 2 tablespoons olive oil in a large, cast-iron skillet over medium-high heat and, once hot, sear flank steak in pan.
3. Cook steak for 4-5 minutes per side, without moving it in between, until desired doneness is reached.
4. Remove steak from heat, set aside and let rest 5 minutes, then cut diagonally into thin strips.
5. In a large bowl, combine mixed greens, bean sprouts, radishes and avocado.
6. In a glass or small bowl, whisk together remaining olive oil, lime juice and minced garlic.
7. Drizzle over salad, season everything liberally with salt and pepper, then place steak strips and ginger strips on top.
8. Serve immediately.