



Steak Fajita Salad

July 6, 2023

This is the perfect one-plate meal for Summer entertaining! Succulent flank steak (with an excellent marinade), grilled onions, peppers, and corn, and a zingy cilantro-lime dressing that comes together in the blender. It's the epitome of simple, fresh grilling. Marinate the steak and make the dressing a day ahead, and you're halfway to the fresher side of fajitas without the gloppy sour cream and sizzling-hot plate. Sizzling-Hot Tip: Double up the recipe for incredible leftovers/meal prep all week long!

Serves 4-6

Ingredients:

- 1 flank steak (about 2 ½ lbs), marinated (recipe follows)
 - 1 orange or red bell pepper, cheeks cut from stem
 - 1 red onion, sliced ½" lengthwise with root end intact
 - 4 ears of corn, shucked and removed of silk
 - 2 hearts of romaine, chopped into bite sized pieces
 - 1 large hass avocado, diced or sliced, as desired
 - 1 large watermelon radish, or 6 radishes; sliced thinly
 - ½ cup crumbled cotija cheese
 - 1 pint cherry or grape tomatoes, or 2 heirloom tomatoes, cut into hunks
- Lime-cilantro dressing (recipe follows)
Kosher salt & freshly ground black pepper

Method:

1. Make the marinade (recipe follows). Marinate flank steak at least 1 hour and up to 12 hours. Make cilantro-lime dressing (recipe follows) up to 5 days in advance.
2. When ready to grill, lightly coat corn, bell pepper and onion pieces with olive oil. Grill corn over direct medium heat for about 10 minutes, turning every 2 mins, so all sides of corn get charred in places. Grill peppers and onions for about 6 minutes total, flipping only once charred on one side. Let vegetables cool completely, then slice peppers into thin strips. Slice corn kernels off cob.
3. Grill flank steak over direct medium-high heat for 5 mins on the first side, flip, and grill for 3 mins on the second side. Remove steak when an instant-read thermometer reaches 130°F in the thickest part of the steak. Let rest for 10 mins, before slicing thinly against the grain.
4. Arrange the salad components on a large platter and serve with dressing on the side. Alternatively, toss salad components in a large bowl with dressing, and serve.

FLANK STEAK MARINADE:

- ¼ cup soy sauce or tamari
- ¼ cup lime juice
- 4 cloves garlic, smashed
- 2 tablespoons sugar (light brown or granulated)
- 1 tablespoon dried ancho chili powder or chile powder blend
- 1 tablespoon dried oregano
- 2 teaspoons ground cumin
- ¼ teaspoon cayenne pepper
- 2 tablespoons chopped fresh cilantro, leaves and tender stems
- ⅓ cup neutral oil, like grapeseed or canola

Method:

1. In a medium bowl, whisk together soy sauce, lime juice, garlic, sugar, ground chile, oregano, cumin, cayenne, and cilantro. Slowly add oil while whisking constantly.
2. Place flank steak inside a gallon-sized resealable bag with marinade. Press out air, seal bag, and marinate flank steak at least 1 hour and up to 12 hours in the refrigerator, turning occasionally



LIME-CILANTRO DRESSING:

Makes ⅔ cup

- 1 lime, juiced (about 3 tablespoons)
- 1 shallot, roughly chopped
- 1 large clove garlic, peeled
- 3 tablespoons fresh cilantro (tender stems are ok)
- 2 teaspoons honey
- 1 tablespoon water
- ⅓ cup extra virgin olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon ground cumin

Method:

1. Combine lime juice, shallot, garlic, cilantro, honey, water, and oil in a blender or small food processor. Cover and blend/process to combine. Transfer to an airtight container and store in the refrigerator for up to 4 days.