

Steak Salad with Sweet Tomatoes and Onions

Servings: 6

Source: Seattle Times, Aug. 27, 2006

Ingredients

- 1½ lbs. Flank Steak
- 2 Peanut Or Other Veg Oil
- 1 Kosher Salt
- 1 teaspoon Black Pepper
- 1 teaspoon Paprika
- ¼ cup Fresh Lime Juice
- ¼ cup Sweet Thai Red Chili Sauce
- 2 Light Brown Sugar
- 1 Chopped Fresh Garlic
- 1 teaspoon Kosher Salt
- ½ teaspoon Black Pepper
- 2 Peanut Or Other Veg Oil
- 6 cups Baby Arugula Or Spinach Leaves
- ½ Sweet Onion, Thinly Sliced
- 24 small Cherry Tomatoes, Halved
- ½ cup Basil Leaves, Sliced Into Ribbons

Method

1. To grill the steak: Rub steak on both sides with peanut oil and sprinkle it with salt, pepper and paprika. Grill or broil the steak until it is well-browned on the first side, about 5 minutes. Turn the steak and broil it 5 minutes more or until an instant-read thermometer registers 120. Move the steak to a carving board and let it stand until it is cooled almost to room temp, at least 15 minutes.
2. For the dressing, whisk together the lime juice, chili sauce, sugar, garlic, salt and pepper, then whisk in the oil.
3. To assemble the salad. Cut the steak in half so the slices will be only half as wide as the steak, then slice the steak across the grain, into very thin, bite-size pieces. Transfer the sliced steak to a bowl and toss with about half the dressing. In a separate bowl, toss together the arugula and onion. Toss with the remaining dressing and distribute the mixture evenly between six serving plates. Distribute the dressed, sliced steak over the greens and top each service with halved cherry tomatoes and fresh basil leaves. Serve at once.