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Life win

WHAT TO HAVE FOR DINNER

*Admit it, you're already thinking about it.
So why not have...*

Thai Steak Salad

Recipe reprinted with permission from the book [Feeding the Whole Family](#) and the quirky on-line cooking show [Cookus Interruptus](#).

Want to watch how to make it? [Click here.](#)

SERVES: 4

TAKES: 1 hour 20 minutes

WHAT YOU NEED

- 1/3 cup lime juice
- 1/3 cup olive oil
- 1/4 cup packed fresh cilantro, chopped
- 1-2 cloves garlic, minced
- 1/4 teaspoon hot pepper oil or hot pepper sauce
- 3 teaspoons honey or sugar
- 1 teaspoon sea salt
- Freshly ground pepper
- 1 pound sirloin or flank steak, 1-inch thick
- 3-4 cups salad greens, washed, dried and torn
- 1/2 small red onion, cut into half moons
- 1/2 cucumber, peeled, seeded, cut into half moons

WHAT YOU DO

Combine lime juice, oil, cilantro, garlic, hot pepper oil, honey, salt and pepper in a small bowl. Whisk together and set aside. Place meat between 2 sheets of plastic wrap and pound on both sides to tenderize. Remove wrap and place meat in a shallow pan. Pour half of the dressing over the meat. Cover and marinate in the refrigerator for at least 1 hour or up to 12 hours.

Preheat oven to 400 degrees F. Heat a cast iron or oven safe skillet with a teaspoon or so of oil. Place marinated steak in skillet and brown for a few minutes on each side. This is a good time to salt and pepper the meat. Transfer steak to the oven for 7-8 minutes. Check center for doneness (red for medium rare, pink for medium) and remove from oven when it is redder than you desire.

Transfer meat to a carving board and let rest 10 minutes before slicing into thin slices on a diagonal against the grain of the meat. To assemble place a small bed of noodles on each plate. Toss the greens, onion, and cucumber with almost all of the remaining dressing and divide among 4 plates. Top each plate of with salad with an equal portion of steak slices and a drizzle of dressing.

Source: *Cookus Interruptus*