

STEAK CUCUMBER SALAD



SERVING SIZE

3



INGREDIENTS

ITEM

½ lb. Sirloin Steak (or your favorite kind of steak)

Oil

Garlic Clove, Minced

Soy Sauce

Fresh Lime Juice

QUANTITY

½ Lb.

1 Tsp.

1

2 Tbsp.

1 Tbsp.

ITEM

Water

Fresh Chives, Minced

Cucumber, Sliced

Sea Salt and Freshly

Ground Black Pepper

QUANTITY

1 Tbsp.

1



PREPARATION

- Heat the oil in a skillet over medium-high heat.
- In a small bowl, whisk together the minced garlic, soy sauce, lime juice, and water to create the marinade.
- Place the steak in a shallow dish and pour the marinade over it, ensuring it is well-coated. Let it marinate for at least 15-20 minutes at room temperature.
- Season the steak with a little sea salt and freshly ground black pepper.
- Place the steak in the hot skillet and cook for 3-4 minutes per side for or to your desired level of doneness.
- Once cooked, remove the steak from the skillet and let it rest for 5-10 minutes to retain the juices before slicing.
- While the steak is resting, slice the cucumber into thin rounds and arrange them on a serving plate. Sprinkle a pinch of sea salt and freshly ground black pepper.
- After the steak has rested, slice it thinly against the grain for tenderness and arrange the sliced steak on top of the cucumber slices.
- Serve hot and Enjoy!