

Miss Whisk-Wise

Entree



Asian Steak Salad with Mango

Recipe & Photo from [Real Simple](#) By Cyd McDowell

Ingredients

- 3/4 pound sirloin steak (1 inch thick)
- kosher salt and black pepper
- 1 teaspoon grated lime zest
- 3 tablespoons fresh lime juice
- 1 tablespoon honey
- 1 tablespoon chopped pickled ginger (found in the international aisle of the market)
- 2 teaspoons low-sodium soy sauce
- 3 tablespoons canola oil
- 1 large head romaine lettuce, cut into strips (about 7 cups)
- 1 mango, cut into thin strips
- 1 red bell pepper, thinly sliced
- ½ cup fresh basil leaves, sliced
- 2 scallions, thinly sliced
- 1 teaspoon toasted sesame seeds

Directions

1. Heat a large skillet over high heat. Season the steak with ¼ teaspoon each salt and black pepper. Cook 4 to 5 minutes per side for medium-rare. Let rest at least 5 minutes before slicing.
2. Meanwhile, in a large bowl, whisk together the lime zest and juice, honey, ginger, soy sauce, oil, and ¼ teaspoon salt. Add the lettuce, mango, bell pepper, basil, and scallions and toss to combine. Gently fold in the steak and sprinkle with the sesame seeds.

Featured here is Asian Steak Salad with Mango

<http://www.realsimple.com/food-recipes/browse-all-recipes/asian-steak-salad-with-mango>
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