

## Thai Beef Salad

### Dressing:

- ½ cup fresh lime juice (juice and zest 2 limes)
- ¼ cup chopped fresh cilantro
- 3-4 Tbsp brown sugar
- 2 Tbsp Thai fish sauce
- 1 Tbsp Chile paste with garlic
- 2 garlic cloves minced
- ½ to ¾ cup olive oil

### Salad:

- 1 (1 pound) Flank steak or chicken breast
- 1 ½ cups sliced red onion
- 4 plum tomatoes
- 6 cups romaine lettuce
- 1 ¼ cup thinly sliced cucumber
- 2 Tbsp chopped fresh mint

### Preparation:

To prepare dressing, combine dressing ingredients in a bowl: stir well with a whisk until sugar dissolves, set half aside. Combine other half of dressing with chicken or flank steak marinate in zip-lock bag in refrigerator for 10 minutes then grill, or place in grill pan or broiler coated with cooking spray, and cook 6 minutes on each side or until desired degree of doneness. Let stand 10 minutes. Cut steak diagonally across grain into thin slices; cut each slice into 2-inch pieces.

Heat nonstick skillet, add onion and sauté 3 minutes; add tomatoes and dry sauté. Let cool.

Toss mint with lettuce add remaining vegetables, slice meat, place on large platter and pour dressing over.