

Southwestern Steak Salad, Lime Cilantro Dressing  
(serves 4)

3 C chopped romaine lettuce  
2 T jalapeno chopped fine  
1 1/2 C corn kernels  
1 T olive oil  
1 C cherry tomato, halved  
2 NY Strip Steaks (left over from night before)  
1 large red onion  
1 clove of garlic - minced  
Zest of 2 limes  
Juice of 1 lime  
1 T chopped cilantro  
S and P to taste

- 1) Slice the red onion into five slices. Season with salt and pepper and drizzle with 2 tsp. olive oil. Broil on high for 3 minutes each side or until soft and slightly charred.
- 2) In medium sauté pan add 1 tsp. olive oil and jalapeno and cook 2 minutes. Add corn and cook an additional 3 minutes, set aside to cool.
- 3) Put onions, lime zest, juice, cilantro and salt and pepper together in a blender and puree.
- 4) Place lettuce in a bowl with corn, tomato, sliced steak into small pieces and mix in dressing. TASTE.