

Salad with matured "TOP SIRLOIN" beef steak



Preparation

1. Cut the lettuce very finely. Grate the carrot or chop it into small strips. Cut the avocado into cubes.
2. Cook the matured steak on the grill or in an appropriate frying pan at a high heat without additional seasoning.
3. Then, cut the cooked steak into thin strips.
4. For the sauce: mix the vinegar, oil, soy sauce, honey and coriander (or mint) and pour this over the salad.
5. To finish the salad, sprinkle with the sliced chili after having removed the seeds. If you want your salad to be very spicy, leave in the seeds.

[Back to recipes list](#)



INGREDIENTS

270 g.	KITCHEN me frozen matured "TOP SIRLOIN" beef steak
1	Carrot
1	Avocado
0.5 head	Chinese lettuce
1 handful	Sunflower seeds
1 tbsp	White wine
1 tbsp	Soy sauce
1 tbsp	Olive oil
1	Chili pepper
1 tbsp	Honey
1 tbsp	Chopped coriander or mint