

## Recipe – Asian Flank Steak Salad

### Ingredients:

#### Marinade:

- 1/4 cup tamari
- 1 tsp toasted sesame oil
- 1 inch piece of ginger, minced

#### Peanut Vinaigrette:

- 6 TBS olive oil
- 2 TBS rice vinegar
- 2 TBS organic peanut butter
- Juice of 1 lime
- 1 pressed garlic clove
- 5 drops stevia
- 1-2 TBS tamari (depending upon salt tolerance)

#### Flank Steak

- 1 TBS olive oil
- 1 lb cubed flank steak
- 1/2 cup toasted slivered almonds

#### Bed for serving

- 1/4 shredded red cabbage
- 1 diced red pepper
- 1 head chopped romaine

### Directions:

Marinate beef for an hour or two. Drain.

Heat pan and add the 1 tablespoon of olive oil or to cover bottom of the pan.

Saute beef until just done.

Assemble salad ingredients listed above. When beef mixture has cooked, place on bed of chopped romaine, red cabbage, red pepper and toasted almonds.

Process peanut vinaigrette and toss to cover

Serves 5 - 6