

Southeast Asian Steak Salad

Total Recipe Time: 40 to 45 minutes

Marinade Time: 15 minutes to 2 hours



- 2 beef ribeye steaks, cut 3/4 inch thick (about 8 to 10 ounces each)
- 1 package (6 to 8 ounces) vermicelli rice noodles
- 3 cups thinly sliced romaine lettuce
- 1 cup fresh bean sprouts
- 1 cup packaged matchstick carrots
- 1/2 cup thinly sliced green onions
- 1/4 cup chopped fresh cilantro
- 1/4 cup chopped fresh mint
- 4 slices lime (optional)
- Fresh cilantro or mint sprigs (optional)

Marinade:

- 1/2 cup reduced-sodium or regular teriyaki sauce
- 1/4 cup fresh lime juice
- 3 tablespoons honey
- 3 tablespoons vegetable oil
- 1 tablespoon sesame oil
- 1 teaspoon chili garlic sauce

1. Combine Marinade ingredients in small bowl. Cover and refrigerate 1/2 cup for sauce. Place beef steaks and remaining marinade in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 15 minutes to 2 hours.
2. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 6 to 8 minutes (over medium heat on preheated gas grill, covered, 7 to 9 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
3. Meanwhile, prepare noodles according to package directions; drain well.
4. Carve steaks into slices. Divide noodles among 4 large shallow bowls; top with equal amounts of lettuce, bean sprouts, carrots, green onions, cilantro and mint. Drizzle with reserved marinade. Arrange beef on top. Garnish with lime slices and cilantro or mint sprigs, if desired.

Makes 4 servings



Funded in Part by the Beef Checkoff

