

# THAI SALAD

**Time: 30 minutes**

**Serves: 4**

### Ingredients:

10 ounce beef sirloin steak  
½ teaspoon kosher salt  
½ teaspoon fresh ground black pepper  
2 tablespoons fresh lime juice  
2 tablespoons soy sauce  
1 tablespoon fish sauce (nam pla)  
2 tablespoons cilantro leaves – finely chopped  
1 teaspoon lemon zest  
1 teaspoon stevia  
½ teaspoon sriracha chili-garlic sauce  
1 cucumber – peeled and thinly sliced into ribbons  
10 ounces grape tomatoes – halved  
10 fresh mint leaves – sliced lengthwise  
10 fresh Thai basil leaves – sliced lengthwise  
¼ red onion – thinly sliced

### Preparation:

Preheat your barbecue grill on high.

Sprinkle both sides of the steak with the salt and pepper. Sear the steak for three minutes on each side or until done to your liking. Remove the steak from the grill and let it rest.

In a small bowl or blender, mix the lime juice, soy sauce, fish sauce, cilantro leaves, lemon zest, stevia and sriracha.

Plate the balance of the ingredients and drizzle with the dressing. Thinly slice the steak and fan it on the same plate as the salad. Serve immediately.

### Nutritional Information Per Serving:

Calories: 132  
Fat: 4g  
Carbs: 4g  
Fibre: 1g  
Protein: 20g