

Steak Fajita Salad

Servings: 2

From Coupon Kitchen

Ingredients

1 Tbsp Worcestershire sauce
1 tsp lime juice
1/2 tsp minced garlic
1/2 tsp ground cumin
1/2 tsp chili powder
1/4 tsp crushed red pepper flakes
1/4 tsp pepper
1/4 tsp salt
1 New York Strip steak, cut into 1-inch pieces
1/2 red onion, sliced
1 green bell pepper, sliced
1/2 tsp finely grated fresh orange zest
1 1/2 Tbsp fresh orange juice
1 1/2 Tbsp champagne or white wine vinegar
1 Tbsp chopped fresh cilantro
1 tsp honey
2 Tbsp olive oil
3 cups fresh spinach
1 roma tomato, chopped

Preparation

- 1) In a large bowl, combine first 8 ingredients. Add chopped steak, toss, and let marinate.
- 2) Heat a large grill pan or skillet over medium-high heat. Drizzle with olive oil; add onion and pepper to skillet. Cook for 4-5 minutes, stirring frequently, until crisp-tender. Remove from skillet and keep warm.
- 3) Add steak to skillet and cook until desired degree of doneness.
- 4) Meanwhile, combine zest, juice, vinegar, cilantro, and honey in a medium bowl; whisk until just combined. Add oil in a slow stream, whisking constantly, until thickened.
- 5) Divide spinach among two plates. Top with steak, veggies, and dressing.

