

# Tasty Fajita Steak Salad

10 ingredients · 30 minutes · 3 servings



## Directions

1. Heat a cast-iron skillet over medium-high heat. Add 1/4 of the oil. Dry the steak well and season with salt and pepper. Place the steak in the pan and cook for about 10 to 15 minutes, flipping once. The timing will depend on how thick your steak is and your desired doneness. Remove, let rest for 10 minutes, and then slice against the grain and set aside.
2. Meanwhile, in a blender or food processor, add the remaining oil, lime juice, coriander, and salt and pepper to taste. Process until smooth and set aside.
3. In the same cast iron pan used to cook the steak, turn the heat to medium and add the capsicum, onion, and tomatoes. Cook until charred in spots and softened, about three to five minutes and then remove and set aside.
4. Divide the Cos leaves onto plates and top with steak, onion mixture, and avocado. Add the coriander dressing and enjoy!

## Notes

### Leftovers

Salad is best stored separately from the dressing. Refrigerate in an airtight container for up to three days.

### No Cilantro

Use parsley instead.

### Additional Toppings

Add mushrooms to the charred veggies.

## Ingredients

- 60 milliliters** Extra Virgin Olive Oil (divided)
- 225 grams** Flank Steak
- Sea Salt & Black Pepper (to taste)
- 30 milliliters** Lime Juice
- 10 grams** Coriander
- 1 Yellow Capsicum (sliced)
- 40 grams** Red Onion (sliced)
- 75 grams** Cherry Tomatoes (halved)
- 8 leaves** Cos Lettuce (chopped)
- 1 Avocado (sliced)