

Asian Steak & Mango Salad with Bell Pepper & Romaine



30 minutes | 2 servings

Find cookware

[chef's knife](#)
[citrus juicer \(optional\)](#)
[cutting board](#)
[measuring spoons](#)
[mixing bowls](#)
[stainless steel or cast iron skillet](#)
[tongs](#)
[vegetable peeler](#)

Grab ingredients

1 (1 inch) piece	ginger root
½ small bunch	green onions (scallions)
½	lime
1	mango
1	red bell pepper
¾ lb	ribeye steak
½ head	romaine lettuce
	black pepper
	extra virgin olive oil
	honey
	salt
	sesame seeds
	soy sauce

Cook & enjoy

- 1 Preheat a skillet over medium-high heat.
- 2 Wash, dry, peel, and mince ginger.
1 (1 inch) piece ginger root
- 3 Season steak generously with salt and pepper on both sides.
¾ lb ribeye steak
½ tsp salt
½ tsp black pepper
- 4 Coat bottom of skillet with oil. Add steak and cook until desired doneness, 2-5 minutes per side. Transfer to a plate and loosely cover with foil.
1 ½ tsp extra virgin olive oil
- 5 Wash, dry, and juice lime into a small bowl. Add ginger, oil, honey, and soy sauce. Whisk to combine the dressing and set aside.
½ lime
1 tbsp extra virgin olive oil
1 tsp honey
1 tsp soy sauce
- 6 Wash and dry lettuce. Chop crosswise into 1 inch strips. Transfer to a large bowl.
½ head romaine lettuce
- 7 Wash and dry mango, bell pepper, and green onions. Peel, cut flesh away from the pit, julienne (cut into thin strips), and add mango to bowl with lettuce. Seed, julienne, and add pepper to bowl. Trim and discard root ends, chop green onions, and add to bowl.
1 mango
1 red bell pepper
½ small bunch green onions (scallions)

- 8 Thinly slice steak against the grain.
- 9 To serve, arrange salad on a plate and top with steak slices. Drizzle with dressing and sprinkle with sesame seeds. Enjoy!
1½ tsp sesame seeds