

Ferraro's Cucina

Chili Steak Salad

Ingredients

- 2 tsp **Chili Powder**
- 2 **Striploin Steaks** (trimmed)
- 1 **Lime**
- 1/2 cup **Apricot Jam**
- 1 package **Spring Greens**
- Extra Virgin Olive Oil**
- 1 clove **Garlic**
- Salt & Pepper**



Prep Time: 5 Minutes
Cook Time: 10 Minutes
Total Time: 15 Minutes

Preparation

Combine 2 tbsp Extra Virgin Olive Oil with chili powder, 1 minced large clove garlic and 1/4 tsp salt. Spread over both sides of steaks. Using fine grater, remove 1/2 tsp lime rind from lime and squeeze out juice to make about 2 tbsp. Place lime rind and juice in small bowl and mix with apricot jam. Heat a cast iron skillet over medium-high heat and brown steaks on both sides. Reduce heat to medium-low and spoon apricot jam mixture over top, let cook for about 3 minutes or until desired doneness. Remove to cutting board and let stand for 3 minutes. Toss salad greens with 2 tbsp Extra Virgin Olive Oil and 1/2 tsp each salt and pepper. Slice steak thinly and place over top of greens. Spoon pan drippings over steak to serve.

