

Beef Fajita Salad with Mango-Serrano Vinaigrette

50	4	400	29 G
MIN	SERVINGS	CAL	PROTEIN

 **Total Time: 50 min**

Ingredients:

- ☐ 1 beef Top Sirloin Steak boneless, cut 1 inch thick (about 1 pound)
- ☐ 3 medium mangos, peeled, cut in half
- ☐ Olive oil
- ☐ 2 medium poblano peppers
- ☐ 1/2 teaspoon ground black pepper
- ☐ 1 large red onion (about 11 ounces), cut into 1/2-inch thick slices
- ☐ 1 cup radishes, thinly sliced (about 1 bunch)
- ☐ 2 tablespoons chopped fresh cilantro

Vinaigrette:

- ☐ 3 tablespoons fresh lime juice
- ☐ 3 tablespoons water
- ☐ 1 to 2 serrano peppers
- ☐ 3 tablespoons olive oil



Cooking:

- 1 Brush mangos lightly with oil. Place mangos and poblano peppers in center of grid over medium, ash-covered coals. Grill peppers, covered, 9 to 10 minutes (gas grill times remain the same) or until skins are completely blackened, turning occasionally. Grill mangos 8 to 14 minutes (gas grill times remain the same) or until very tender, turning occasionally. Place peppers in food-safe plastic bag; close bag. Let stand 15 minutes. Set mangos aside.

Cook's Tip: To peel and halve mangoes, remove thin slice from one end so mango stands upright. Working from top to bottom, remove peel with sharp paring knife in thin strips. Cut down lengthwise along each side of flat pit to cut in half.

- 2 Press black pepper evenly onto beef steak. Brush onion slices lightly with oil. Place steak in center of grid over medium, ash-covered coals; arrange onion slices around steak. Grill steak and onion,

covered, 11 to 15 minutes (over medium heat on preheated gas grill, 13 to 16 minutes) or until steak is medium rare (145°F) to medium (160°F) doneness and onion is tender, turning occasionally. Keep warm.

- 3 Meanwhile, prepare Vinaigrette. Cut grilled mangos into 3/4-inch pieces. Combine 1/2 cup mango, lime juice, water and serrano peppers in food processor container. Cover; process until smooth. With motor running, slowly add oil through opening in cover, processing until well blended. Season with salt, as desired. Set aside.

Cook's Tip: For less heat, remove seeds from Serrano peppers.

- 4 Remove and discard skins, stems and seeds from poblano peppers; cut into 3/4-inch pieces. Carve steak into slices. Cut onion slices in half. Place beef, remaining mango pieces, onion, peppers and radishes on serving platter. Season with salt, as desired. Drizzle salad with vinaigrette; toss lightly to coat. Sprinkle with cilantro.

Test Kitchen Tips

Before cooking, remove beef from marinade and pat dry with a paper towel to promote even browning and prevent steaming.

