

Dusted Steak Salad with Grilled Corn and Cilantro Lime Dressing Recipe

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4-6 servings



15 minutes

INGREDIENTS

- 150g 5% milkfat Greek yogurt
- 1 tsp honey
- 1 seeded jalapeno
- 1 bunch cilantro
- 3 tbsp extra virgin olive oil
- Juice from 1 fresh lime
- 1 clove garlic
- Salt to taste
- Filet Mignon
- Dusted Seasoning
- 24oz heirloom cherry tomatoes cut in half
- 1 ear of corn on the cob
- ¼ red onion sliced thin
- ¼ cup crumbled cotija cheese
- Butter lettuce
- 1 Avocado

DIRECTIONS

1. Take out your filet mignon to get it to room temperature and Dust generously with Dusted Seasoning and extra virgin olive oil. Set aside.
2. Peel the stalk off your corn on the cob and add a little butter and salt to the outside. Set aside.
3. Start by making the dressing. Put the Greek yogurt, honey, seeded jalapeno (cut into 2-3 big chunks), an entire bunch of cilantro (wash, dry, and rip off the stems...no chopping necessary), juice from 1 lime, a little salt, and a whole garlic clove into a large plastic measuring cup or bowl.
4. Roughly stir all the ingredients together with a spoon, then use an immersion blender to blitz all the ingredients together. While blending, slowly add a few tablespoons of extra virgin olive oil to loosen it up. Once satisfied with the taste and consistency you can set it aside.
5. Heat your grill to medium-high for 10 minutes.

6. While you wait for your grill to heat, cut your heirloom cherry tomatoes in half and thinly slice your avocado and red onion. You can also crumble your cotija cheese if you haven't already. Set toppings aside.
7. Place your filet and corn on the grill, giving them each about 3 minutes per side, then take them off and place them on a cutting board.
8. While the steak is resting for 3 minutes, cut the corn off the cob leaving it in big chunks if you can.
9. After it has properly rested, cut the steak against the grain in thin slices.
10. Time to assemble the salad! Place your baby butter lettuce down on a platter and add your ingredients in this order (for the best aesthetics). Steak slices, red onion slices, cherry tomatoes (cut side facing up), avocado slices, corn pieces, and finally the cotija cheese crumbles.
11. Drizzle with your homemade cilantro lime dressing and prepare to impress a crowd.