AMERICAN

Grilled Skirt Steak Salad

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**20 min**	**10 min**	**Grill**	**Skirt steak**

Ingredients

- 600 g (1⅓ lb) skirt steak, cut into 2 or 3 lengths
- 1 tsp salt
- ½ tsp black pepper
- 1 tbsp olive oil
- 2 ears corn, husked
- 1 romaine heart, chopped
- 200 g (7 oz) cherry tomatoes, halved
- 1 avocado, sliced
- 1 small red onion, thinly sliced
- 50 g (½ cup) crumbled feta or cotija

LIME DRESSING

- 3 tbsp olive oil
- 2 tbsp lime juice
- 1 tsp honey
- 1 tsp ground cumin
- Pinch of salt

Steps

1. Season the skirt with the salt, pepper and oil, and leave it at room temperature for 20 minutes.
2. Whisk the dressing ingredients in a bowl.
3. Heat a grill to high. Grill the corn for 8 to 10 minutes, turning, until charred in spots. Cut the kernels off the cob.
4. Grill the skirt for 2 to 3 minutes per side, until deeply browned and 52°C (125°F) inside.
5. Rest on a board for 5 minutes.
6. Toss the lettuce, tomatoes, onion and corn with half the dressing and divide among plates.
7. Slice the steak against the grain into thin strips and lay over the salad.
8. Top with avocado and cheese, then drizzle with the remaining dressing and any steak juices.

Notes

- **Indoors:** use a ridged pan on high heat and char the corn in a dry skillet.
- **Other cuts:** flank or flat iron both work well.
- **Make ahead:** cook the steak early, refrigerate it, and take it out 20 to 30 minutes before serving (or serve it chilled).
- **Shortcut:** use thawed frozen corn, charred in a dry hot skillet for 5 minutes.
- **Chef's touch:** toss the warm sliced steak in a spoon of dressing before topping the salad, so it soaks in.