



## Thai Beef and Radish Salad

Adapted from *Cooking Light*

Serves 4

- 1 tablespoon chili paste
- 2 cloves garlic, minced
- 2 teaspoons prepared ginger or 1-inch piece ginger, peeled and minced
- 1 teaspoon chili flakes
- 1 lb boneless sirloin steak, cut diagonally across into thin slices
- 1 lime, juiced
- 1 tablespoon soy sauce
- 1 tablespoon grapeseed oil
- 1 tablespoon maple syrup
- Cooking spray
- 2 cups radishes, sliced thin
- ¼ cup chopped cilantro
- 2 tablespoons chopped fresh mint
- Lettuce

Combine chili paste, ginger, garlic, and chili flakes in a large ziptop plastic bag and add steak, tossing to coat. Marinate in refrigerator for 30 minutes. Whisk together lime juice, maple syrup, grapeseed oil, and soy sauce in a small bowl and set aside. Heat a large skillet over medium high heat and spray with cooking spray. Remove steak from bag and add to pan. Cook about 3 minutes or until desired doneness. Place steak in a bowl, add radishes, herbs, and dressing, and toss to coat. Serve mounded atop a bed of lettuce.