

Salpicon - Mexican Beef Salad

Serves 4 people

Ingredients

For the meat



- 12oz (340g) of beef frying steak, sliced into strips
- ½ a medium sized onion, diced
- 2 cloves of garlic, crushed and diced
- Salt & pepper season to taste

For the salad

- 1 head of romaine lettuce, finely sliced
- ½ a medium sized onion, cut into rings
- 5 radishes, finely sliced
- 1 large tomato, diced
- 1 avocado, sliced, peeled and stone removed
- Pimento stuffed olives to taste
- Green jalapeno peppers, to taste, sliced (optional: remove the seeds for a milder taste)

For the dressing

- 3 parts olive oil
- 1 part white wine vinegar
- 1 tea spoon of oregano
- 1 pinch of black pepper
- 1 pinch of salt

Step 1

Put a Cast Iron Grill Pan on a high heat. To know when the pan is hot enough, a drop of oil will separate when dripped into the pan. Place the steak into the pan and grill until slightly browned.

Step 2

Add the garlic and onions and continue to cook until well brown.

Step 3

Remove beef and onions from the pan and allow it to cool while you prepare the salad.

Step 4

Place the lettuce, onion, radishes and tomato into a large bowl and toss. Once the meat is cool enough to touch, add to the bowl and toss. Serve in salad bowls and garnish with the avocado, olives and jalapenos to taste.

Step 5

Combine the ingredients in a Typhoon Seasonings Drizzler. Shake liberally to combine the ingredients and immediately before pouring.