

Red RomaBlend® Cubano Salad

Servings

4

Calories

430

Prep Time

25 minutes

Total Time

24 hrs and 25
minutes

Skill Level

Easy

Ingredients

- 3 cups Mann's Red RomaBlend®
- 1 teaspoon grated lime zest + 2 tablespoons lime juice
- ¼ cup orange juice
- 4 tablespoons extra virgin olive oil, divided
- 1 garlic clove, minced
- 2 tablespoons fresh oregano
- 1 teaspoon ground cumin
- Salt and freshly ground pepper, to taste
- 1 pound skirt steak
- 1 tablespoon honey
- 2 Roma tomatoes, sliced
- ½ white onion, thinly sliced
- 6 radishes, thinly sliced
- 1 avocado, cubed



The Method

In a small bowl, whisk together the lime zest, juices, 2 tablespoons olive oil, garlic, oregano, cumin, 1 teaspoon salt and ½ teaspoon black pepper and blend until smooth.

In a glass baking dish, pour all but ¼ cup of the marinade over the steak and turn to coat. Cover with plastic wrap and refrigerate up to 24 hours.



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Heat a grill pan on medium-high and oil lightly. Remove the steak from the marinade and allow the excess to drip off. Season with salt and pepper and grill, turning once, until lightly charred, about 3-5 minutes per side. Allow the steak to rest for 5 minutes before slicing it against the grain.

Take reserved ¼ cup of marinade and add several tablespoons of olive oil, along with 1 tablespoon of honey. Whisk to combine and taste for seasoning. In a large bowl, combine the Red RomaBlend, tomatoes, onion, radishes and avocado. Drizzle with the reserved marinade and toss gently.

Serve salad immediately with the grilled skirt steak on top.

Makes 4 entree salads

Nutrition Facts

Serving Size: 385g | Servings: 4

Amount Per Serving

Calories 430 | Total Fat 28g (sat 7g trans 0g) | Cholesterol 70mg | Sodium 150mg | Total Carbohydrate 14g | Dietary Fiber 6g
Sugars 4g | Protein 33g | Vitamin D 0% | Calcium 8% | Iron 40% | Potassium 20%