

Southwest Cobb Salad

From Tammie V.

A very crave-able salad, I've made it several times.

Dressing

2 cloves garlic

½ t salt

1/3 c mayo

1/3 c buttermilk

1 T. chipotle hot sauce

3 T. minced fresh cilantro

1 scallion very thinly sliced

1 t orange zest

Steak

1 tri tip steak or other sirloin (about 1 ¾ #)

2 T chili powder

1 T extra virgin olive oil

Salad

1 ripe Hass avocado, diced

1 head romaine, torn into pieces

3 ripe medium tomatoes, diced

1 orange, peeled and cut into segments

2 c jicama, peeled and diced

1 c feta, crumbled

Salt and fresh ground black pepper

Instructions

For the dressing: smash the garlic cloves with 1 t salt until ground into a paste. Add rest of the dressing ingredients in a small bowl and whisk well.

For the steak: Position a broiler pan about 6 inches under the heating element, and pre heat oven on high. Season the steak with salt and pepper. Stir the chili powder into the oil and brush both sides of the steak. Carefully place the steak on the hot pan and broil, turning once, 8 to 10 minutes per side for medium rare. Transfer the steak to a cutting board and let rest for 5 minutes before cutting into bite size chunks.

For the salad: place the romaine in a large salad bowl, top with avocado, tomatoes, orange, jicama, and feta. Sprinkle with salt and pepper and top with dressing, toss and serve.