



Sirloin Steak, Blue Cheese and Kimchi Salad

Makes: 2

Prep time: 15 minutes

Cook time: 5 minutes

Ingredients:

2 sirloin steaks (around 250g each)

150g blue cheese, such as Gorgonzola, crumbled

100g kimchi, roughly chopped

2 little gem lettuces, leaves separated

10 radishes, trimmed and finely sliced

2 spring onions, finely sliced

120g green beans, trimmed

Handful coriander leaves

Handful mint leaves, shredded

This may sound like an odd combination of ingredients, but these strong flavours all work very well together: think of a blue cheese and kimchi toastie, or the blue cheese flavours you get from a well aged steak. Lots of crunchy vegetables keep the salad fresh and light.

Method:

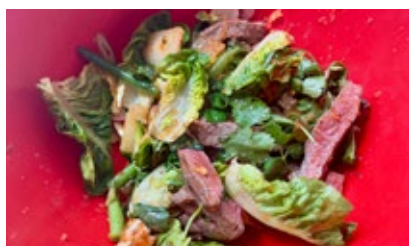


1. Cook the green beans in boiling salted water for a few minutes, then drain and refresh under cold water. Chop into short lengths and set aside.



2. Make the dressing by combining all the ingredients in a blender and whizzing until smooth. Set aside.

3. Combine the chopped kimchi, crumbled blue cheese, lettuce, radishes, green beans, spring onions, coriander and mint. Mix well.



4. Heat two gas burners on the Jupiter Outback BBQ and set the heat to high. Season the steaks well with sea salt.

For the dressing:

100g kimchi whizzed up

1 tablespoon fish sauce

1 tablespoon soy sauce

1 tablespoon honey

1 tablespoon lime

1 teaspoon sesame oil



5. Once the grill is very hot, cook the steaks for a few minutes each side, or until cooked to your liking, then rest before slicing.

6. Combine the sliced steak and dressing with the salad and serve immediately.