



- 1 ½ lbs sirloin or flank steak
- 2 tablespoons reduced sodium soy sauce
- 1 tbsp mayonnaise
- 1 tbsp Dijon mustard
- 2 tsp rice wine vinegar
- 1 tsp dark sesame oil
- 2 cups frozen shelled edamame
- 4 cups (approx.) romaine or butter lettuce, chopped
- 1 pint cherry tomatoes, halved
- ¾ cup chopped seedless English cucumber
- 1 avocado cubed
- ½ cup red onion, thinly sliced

1. To grill steak, season with salt and pepper as desired. For gas grill, grill on direct high flame 5-7 minutes per side for medium pink center. Set aside to rest while preparing salad.
2. For dressing: combine soy sauce, mayonnaise, Dijon mustard, rice wine vinegar and sesame oil in small bowl. Whisk until smooth.
3. Heat edamame per package directions.
4. Combine edamame, lettuce, tomatoes, cucumber, avocado and red onion in large bowl. Toss with dressing.
5. Slice steak into ¼ inch pieces, cutting against grain.
6. Serve steak on side or combined with salad.

