LIGHT & SWEET

Warm Steak Salad with Horseradish Dressing

PREP	COOK	SERVES
15 min	8 min	2

Sliced rare steak on crisp leaves, cherry tomatoes and red onion with a creamy horseradish dressing.

Ingredients

- 1 large sirloin or rump steak, about 350 g
- Salt and black pepper
- 1 tbsp oil
- 100 g mixed salad leaves
- 150 g cherry tomatoes, halved
- 1/2 red onion, thinly sliced
- 1/2 cucumber, sliced

Horseradish dressing

- 3 tbsp crème fraîche
- 1 tbsp creamed horseradish
- 1 tsp Dijon mustard
- 1 tbsp lemon juice
- 1 tbsp olive oil

Method

1. Whisk the dressing ingredients together and season with salt and pepper.
2. Dry the steak and season generously. Sear in a very hot oiled pan for 3 to 4 minutes per side for medium-rare. Rest for 5 minutes.
3. Arrange the leaves, tomatoes, onion and cucumber on two plates.
4. Slice the steak thinly across the grain and lay it, still warm, on the salad. Spoon over the dressing.

Cook's tip

Add more horseradish if you like a bit of heat, and slice the onion very thinly so it stays crisp and mild.