Orange Teriyaki Steak Salad

Meat  Yields 6-8 servings

*Tender grilled steak, crispy lettuce, and a smooth Asian-inspired dressing make this dish a winner for lunch or dinner.*

 1½ pounds shoulder London broil or minute steak fillet

 fine sea salt

 freshly ground black pepper

 nonstick cooking spray

 2 large or 3 small heads Romaine lettuce

 ½ cup shredded carrot

 2 scallions, roots trimmed, thinly sliced on diagonal

 leaves from 5 sprigs fresh cilantro, chopped

 leaves from 2 sprigs fresh mint (8-10 leaves), chopped

 2 (11-ounce) cans mandarin oranges, drained

 ½ navel orange

 6 tablespoons light mayonnaise

 2 tablespoons teriyaki sauce; I like Kikkoman brand

 ½ teaspoon ground ginger

 ½ teaspoon lime juice

 ¼ teaspoon roasted or toasted sesame oil

1-2 cups thin Chinese chow mein or rice noodles; I like La Choy brand

1. Season the steak with salt and pepper on both sides. Spray a large skillet or grill pan with nonstick cooking spray. Heat over medium until hot but not smoking. Sear the steak, cooking 6-10 minutes per side, depending on thickness; the shoulder London broil will be thicker than the minute steak fillet. Allow to rest for 10 minutes and then slice thinly on the diagonal.
2. Separate the Romaine lettuce leaves. Stack the leaves and chop into bite-sized pieces, to make about 12 cups chopped. Place into large bowl. Add the carrot, scallion, cilantro, mint, and mandarin oranges. Toss the steak slices into the salad. Squeeze the orange half over the salad.
3. In a small bowl, whisk the mayonnaise, teriyaki, ginger, lime juice, and sesame oil. Drizzle over the salad and toss to coat the steak and vegetables well.
4. Garnish with the noodles.