

Steak, Rocket and Feta Salad with Lemon

A zingy, healthy salad

Ingredients

Steak of your choice
25ml Olive Oil
25ml Lemon Juice
1 garlic clove crushed
1 tsp cumin (or other favourite spice/herb)
100g Rocket leaves
16 cherry tomatoes halved
1 onion sliced (or 2 spring onions)
50g feta crumbled
Handful of chopped herbs (parsley, mint or coriander)

Method

Mix together the olive oil, lemon juice, garlic and cumin (other favourite herbs / spice can be used if you don't have cumin) place half of the dressing over the steak and marinate for 30 minutes. BBQ or grill on both sides until cooked as desired (8 minutes for medium well). Once rested for 10 minutes mix the rocket, sliced onion, tomato and crumbled feta with the remaining dressing. Place the steak on the salad and sprinkle the chopped herbs on top, enjoy.

