

Ribeye Steak Salad with Citrus-Jalapeno Relish {Gluten Free & Paleo}

Ingredients

2 Ribeye Steaks

2-3 Tablespoons Worcestershire Sauce

4 Oranges (I used Navel Oranges), peeled and cut into segments

1 Shallot, diced

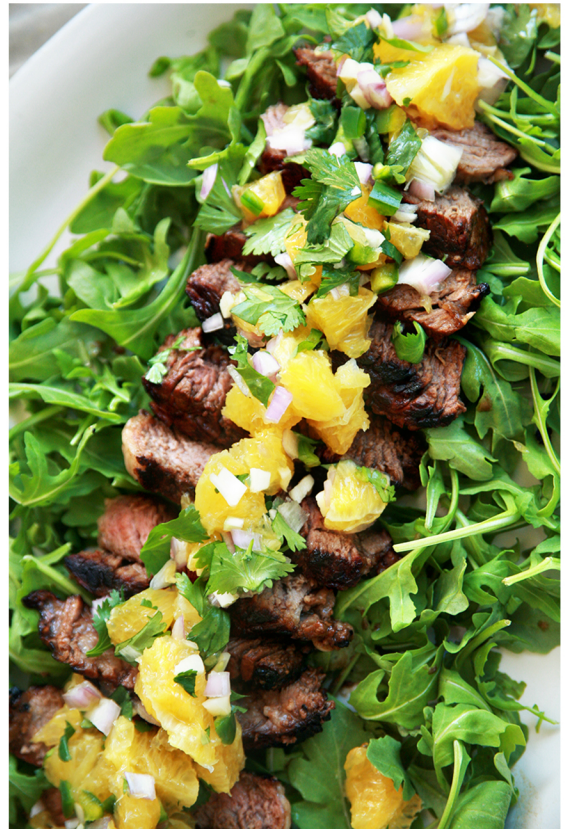
1/2 cup chopped Cilantro

1 jalapeno, finely chopped (no seeds)

2 Tablespoons finely chopped fresh garlic

2 Cups Arugula or Mixed Greens

Optional Garnish (cheese not Paleo): 1/4 cup pumpkin seeds and/or 1/4 cup queso fresco or goat cheese



Instructions

1. For the Steak:

Marinate the Ribeye Steaks in Worcestershire Sauce for at least 2 hours (we marinated overnight). Preheat grill to high. Place steaks on hot grill and cook for 4 to 6 minutes on each side for medium-rare, longer if desired. Remove steaks and let rest for 5 to 10 minutes before cutting and serving.

2. Combine orange segments, shallot, garlic, and cilantro. This can be chilled until ready to serve.

3. After letting the steaks rest 5-10 minutes, slice them to desired thickness. Place salad greens on platter and top with sliced steak. Spoon Citrus Relish on top of steak slices.

4. Top with pumpkin seeds and/or queso fresco or goat cheese, if desired (OPTIONAL).

5. Serve right away and enjoy!



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