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▶▶▶▶ January 2013 ◀◀◀◀

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Steak Salad-Stuffed Pockets

Prep Time: 10 mins

Cook Time: 10 mins

Rest Time: 13 mins

Total Time: 33 mins

Ingredients

- ❖ 1/4 cup(s) lemon juice
- ❖ 3 tablespoon oil, olive, extra virgin
- ❖ 2 teaspoon mustard, dijon-style
- ❖ 1/4 teaspoon salt
- ❖ pepper, black ground, to taste
- ❖ 1 pounds beef, round tip side steak, 1 1/2 inches thick, trimmed
- ❖ 4 cup(s) lettuce, romaine, chopped
- ❖ 1 medium cucumber(s), diced
- ❖ 1 large tomato(es), diced
- ❖ 8 small pita, rounds, 4-inch



Preparation

1. Position rack in upper third of oven; preheat broiler.
2. Whisk lemon juice, oil, mustard, salt and pepper in a large bowl. Place steak in a shallow dish and pour half the dressing over it. Let marinate at room temperature, turning once, for 10 minutes.
3. Meanwhile, prepare the salad by adding lettuce, cucumber and tomato to the remaining dressing in the bowl; toss to coat.
4. Transfer the meat to a broiling pan. Broil for 5 minutes on each side for medium-rare, or until it reaches desired doneness.
5. Transfer to a cutting board, let rest for 3 minutes, then slice thinly against the grain. Mix the meat with the salad and fill each pita. Serve immediately.