

See Jane Cook

## CHIPOTLE STEAK SALAD

**4 boneless beef steaks, about 5 to 8 oz. each and 1 inch thick**

**Salt, pepper**

**1 small head romaine lettuce**

**1 medium head chicory (endive)**

**1/2 of a medium jicama**

**1/2 cup strips of roasted red pepper (from a jar is fine)**

**1 cup thinly sliced red onion**

**1 ripe avocado, peeled and cut into 1/4-inch wedges**

**1 cup crumbled blue cheese**

**Chipotle dressing (recipe follows)**

Trim fat from steaks and season steaks well on both sides with salt and fresh-ground pepper. Set aside.

Wash lettuces and pat dry. With your hands, twist off the top limp leaves of the romaine and the bottom root end. (Twist as if you were wringing a towel; using your hands instead of a knife prevents the lettuce from turning brown). With your hands, tear the leaves into bite-size pieces and place in a bowl. Discard the root end and any damaged leaves from the head of chicory. Tear into bite-sized pieces and toss with the romaine.

Peel jicama and cut into strips. Add to salad with the red pepper, onion, avocado and blue cheese. Season with sea salt and fresh-ground pepper. Set aside.

Make dressing and set aside.

Heat a cast-iron skillet over high heat until you can see the heat shimmer. Place the seasoned steaks in the dry skillet and cook for 1 minute. Turn steaks over and immediately lower heat to medium-low. Cook for about 5 minutes longer, until steak reaches desired degree of doneness.

Just before steaks are done, pour some of the dressing over the salad and toss to coat all of the ingredients very lightly. Pile salad into 4 bowls.

When steaks are done, cut into half-inch-thick slices and fan an equal portion over each salad. Makes 4 entrée servings.