# **Beef Salad with Grilled Pineapple**

## Szechuan Dry Rub

## Ingredients

- Ginger, Ground Cup
- Garlic, Granulated Cup
- Coriander, Ground Cup
- Chili Powder Cup

## **Preparation**

- 1. Combine all ingredients.
- 2. Mix well.
- 3. Store in tightly closed container.

- Pepper-Red, Crushed, Dry Tbsp
- Parsley Flakes, Dried Tbsp
- Cilantro, Leaf, Dried Tbsp

## Szechuan Flank Steak

## Ingredients

Szechuan Dry Rub, 2 - TSP

# Preparation

- 1. Prepare Szechuan Dry Rub according to recipe.
- 2. Sprinkle dry rub evenly over both sides of meat.
- 3. Grill for 7 to 8 minutes on each side or until minimum internal temperature is 145 degrees F. (for 15 seconds).

## **Asian Herb Blend**

## Ingredients

- Fresh Chiffonade Basil, 2 1/3 TSP
- Fresh Chopped Cilantro, 2 1/3 TSP

## **Preparation**

- 1. Combine all ingredients.
- 2. Mix well.

• Fresh Chopped Mint, 2 1/3 - TSP

Flank Steak – Raw, 1 - 3/8 LB

## **Vietnamese Dipping Sauce**

## Ingredients

- Fresh Garlic, 1/8 tsp.
- Garlic Chili Sauce, 3/8 tsp.
- Fish Sauce, 1 1/2 Tbsp.
- Water, 1 fl. oz.

#### **Preparation**

- 1. Combine all ingredients.
- 2. Mix well.

- Fresh Lime Juice, 2 1/4 tsp.
- Granulated Sugar, 1 1/2 Tbsp.
- Fresh Matchstick Carrots, 1/8 oz.

## **Beef Salad with Grilled Pineapple**

## Ingredients

- Szechuan Beef-Flank Steak, 15 oz.
- Asian Herb Blend, 1 1/8 fl. oz.
- Vietnamese Dipping Sauce, 3 3/4 fl. oz.
- Fresh Sliced Red Onions, 6 5/8 oz.

- Canned Pineapple Chunks, Juice Pack, Drained, 7 1/2 oz.
- Fresh Peeled Cucumbers, 7 1/2 oz.
- Fresh Diced Plum Tomatoes, 7 1/2 oz.

#### Preparation

- 1. Prepare Szechuan Flank Steak, Asian Herb Blend and Vietnamese Dipping Sauce according to recipes.
- 2. Slice flank steaks lengthwise along grain in 1" wide strips. Slice each strip across grain into 1/4" slices.
- 3. Combine all ingredients. Toss gently to evenly coat and distribute.