



Steak and Cucumber Salad

INGREDIENTS

- 1 ½ lb. sirloin steak (or your favorite kind of steak)
- 1 tbsp. coconut oil
- 2 cloves garlic, minced
- ¼ cup coconut aminos
- 2 tbsp. fresh lime juice
- ¼ cup water
- 1 tbsp. fresh chives, minced
- 1 cucumber, sliced
- Sea salt and freshly ground black pepper

DIRECTIONS

1. Preheat your grill to 350 F.
2. Season the steak to taste with sea salt and black pepper, and let stand for about 10 minutes.
3. Sauté the garlic with some coconut oil for 1 minute in a small saucepan placed over a medium heat.
4. Stir in the coconut aminos, lime juice, water and season with salt and pepper to taste.
5. Bring to a boil, stirring often, and let it boil for 2 minutes. Then remove the sauce from the heat and let it cool for a little.
6. Grill the steak, grill covered, for 5 minutes on each side.
7. Cut the steak into thin strips, arrange the cucumbers on a platter, and top with the sliced steak and sauce.