FROM OUR KITCHEN

Lemon pepper sirloin steak with watermelon salad



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	4

01 Ingredients

- [ ] 4 x 200g sirloin steaks, trimmed
- [ ] 2 tbsp lemon pepper
- [ ] 850.02 g watermelon, peeled and cut into 3cm pieces
- [ ] 400 g can cannellini beans, drained, rinsed
- [ ] 3 g baby beetroot, trimmed with 2cm stem attached, peeled, very thinly sliced
- [ ] 1 red onion, thinly sliced into rings
- [ ] 1 cup watercress, loosely packed, leaves only
- [ ] 1.2 cup mint, leaves only

02 Step-by-step method

01 Brush steaks with oil and sprinkle each side with the pepper mixture; season to taste.

02 To make the salad, place watermelon, beans, beetroot, onion, watercress and herbs

in a large bowl. Drizzle with red wine vinegar and olive; season to taste and toss to combine.

03 Preheat a barbecue or char grill pan to high. Meanwhile, cook the steaks on one side until the first sign of moisture appears. Turn the steak once only. Test for the degree of doneness with tongs. Rare is soft, medium feels springy and well done is very firm.

04 Remove the steaks from the heat, loosely cover with foil and allow to rest for 2-4 minutes before serving.

05 Divide salad among plates and top with pepper crusted sirloin steaks. Serve with sourdough bread.

03 Chef's tips

- Lemon pepper is available from super markets and specialty food store. Substitute with your favourite combination of pepper.

- Alternatively, after cooking steaks, thinly slice and add to salad; season to taste and toss to combine.