

# BLACK ANGUS T-BONE & RADICCHIO SALAD





## BLACK ANGUS T-BONE WITH RADICCHIO SALAD

Preparation time: 10 minutes

Cooking time: 10 minutes

Serves: 4

4 x 350g Black Angus T-bone steaks  
sea salt flakes and freshly-ground  
black pepper  
¼ cup extra virgin olive oil  
juice of 1 lemon  
½ head radicchio, torn

1 punnet baby cucumbers, finely  
sliced  
½ red onion, finely sliced  
¼ bunch mint leaves, torn  
1 Tbsp cherry vinegar

**1 Use** a sharp knife to make a series of cuts into the side of each steak, then season generously with salt and rub with 1 Tbsp olive oil. Set aside for 2 minutes.

**2 Set** the steaks on a hot barbecue grill and cook for 8 minutes, rotating and turning every 30 seconds, until the steaks are well-browned and medium-rare. Drizzle with lemon juice and top with a generous grind of pepper, then set aside to rest for 3 minutes.

**3 Toss** the radicchio, cucumbers, onion and mint in a large bowl. Dress with the vinegar, remaining oil and a generously amount of salt and pepper. Serve with the steaks.