



## ALOHA STEAK SALAD

— SERVES: 2-4 • PREP TIME: 45 MINS + 6 HOURS REFRIGERATION • COOK TIME: 35 MINS —

### INGREDIENTS:

#### SALAD INGREDIENTS:

- 1 1-lb flank steak
- 4 oz Kona Brewing Co.® Big Wave Golden Ale
- 1 lime, juiced
- 2 cloves garlic, smashed
- 1 tablespoon brown sugar
- ½ teaspoon salt and pepper
- 1 bag arugula
- 1 ear corn or 1 cup frozen corn
- ¼ red onion, slivered
- ⅓ cup crumbled feta cheese

#### CROUTONS:

- 6 King's Hawaiian® Original Hawaiian Sweet Rolls, cut into 1-inch cubes
- 1 tablespoon lemon olive oil
- 1 teaspoon garlic salt

#### BALSAMIC VINAIGRETTE:

- ¾ cup olive oil
- ¼ cup balsamic vinegar
- 2 garlic cloves, pressed
- 1 tablespoon fresh lemon juice

#### SUGAR GLAZED MACADAMIA NUTS:

- 1 cup Mauna Loa® Macadamia Nuts, lightly chopped
- ¼ cup granulated sugar
- 3 teaspoons water

### PREPARATION:

#### STEAK AND SALAD PREPARATION:

##### STEP 1

Combine flank steak through salt and pepper in a bag and marinate meat 6 hours to overnight. Heat grill and cook steak to desired doneness. Slice thinly.

#### CROUTONS PREPARATION:

##### STEP 2

Preheat oven to 400°. In a large bowl, toss King's Hawaiian bread cubes with oil and salt. Spread bread cubes on a baking tray. Bake for 10-15 minutes, turning once or twice until bread is crunchy.

#### BALSAMIC VINAIGRETTE:

##### STEP 3

Whisk all vinaigrette ingredients together until well blended.

#### SUGAR GLAZED MACADAMIA NUTS:

##### STEP 4

Heat a sauté pan over medium heat. Add sugar and nuts. While stirring, add water and continue to stir and cook until golden brown and coated. Remove from heat and allow to cool.

#### SALAD ASSEMBLY:

In a large bowl, combine arugula, corn, onion and cheese. Place steak on top of salad. Sprinkle with croutons, dress with vinaigrette and top with glazed macadamia nuts.

