
Lemon Tri-Tip, Pa`i`ai & Tomato

Description

A beautifully layered dish of fried pa`i`ai or poi, juicy, flavorful marinated steak and tomato salad with watercress.

Total time: 1 hr 15 min Yield: 4 Servings

Ingredients

2 lb tri-tip beef
6 lemons (juiced)
kosher salt
1 1/2 Tbsp fresh cracked black pepper
8 clove garlic (minced, divided)
10 Tbsp olive oil
1 Hawaiian chili pepper (minced)
1 lb roma tomato (sliced; can substitute with any tomato in season)
1 bunch watercress
1/2 onion (thinly sliced)
1 pinch red pepper flakes
1/2 bunch green onions (thinly sliced)
1 lb pa`i`ai or poi (refrigerated overnight until hard; can substitute with refried beans)
1 cup potato or tapioca flour

Prep Time: 1 hr 15 min Total Time: 1 hr 15 min

Instructions

Combine tri-tip beef, lemon juice, 1 tablespoon salt, 1 tablespoon cracked black pepper, 6 minced cloves garlic, 6 tbsp. olive oil and chili pepper. Allow the beef to marinate overnight.

On a grill or a heavy cast iron skillet, cook until desired doneness. Let the beef rest and then slice it thin.

For the salad, combine tomatoes, watercress, onion, 2 minced cloves garlic, sherry vinegar, 4 tablespoons olive oil, 1 tablespoon salt, 1/2 tablespoon cracked black pepper, red pepper flakes and green onion. Add more seasoning to desired taste.

Once the pa`i`ai or poi is hard, cut it into 1/2 inch slices. Then dredge in potato or tapioca flour. Next, pan-fry until crispy and brown on both sides. Season with salt to taste. Lastly, place pan-fried pa`i`ai or poi on a plate, add sliced tri-tip and garnish with salad on top.

Recipe brought to you by:

Chef Mark Noguchi

Source:

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