

Rainbow Sirloin

Ingredients

- 1 16 ounce sirloin cut at least 1.5 inch thick.
- 1 large sweet potato
- 1 large zucchini
- 1 large yellow squash
- 1 large avocado
- 2 1/2 tablespoons olive oil (this is an irrelevant measurement but it looks better doesn't it)
- 1 tablespoon smoked paprika
- 1 tablespoons kosher salt
- 1 tablespoons coarse ground black pepper or even better cracked black pepper
- 2 1/2 tablespoons olive oil (this is an irrelevant measurement but it looks better doesn't it)
- 1 tablespoon smoked paprika
- 1 tablespoons honey
- 1 tablespoons sriracha
- 2 1/2 tablespoons soy sauce
- 1 tablespoon orange juice

Preparation

- **Step 1:** Slice all of your veggies and avocado long ways and about 1/4 inch thick
- **Step 2:** Get a griddle pan extremely hot, or use a grill if you have one but a griddle pan is relatively cheap and is good in all weather.
- **Step 3:** Take the soy sauce, honey, sriracha, and orange juice and whisk together in a mixing bowl and set aside.
- **Step 4:** Drizzle olive oil in the pan and immediately place the sweet potatoes in there these take the longest to cook so do these first, once they are softening flip them cook a few minutes later then remove and cook the zucchini and squash in the same way. Sprinkle a little salt and pepper on both of these whilst cooking but that is absolutely optional.
- **Step 5:** Remove the veggies from heat and set aside, then cook the steak (click here) for our basic steak recipe.
- **Step 6:** Once the steak as rested for about 10 minutes slice it in 1/4 inch thick slices.
- **Step 7:** Hopefully the veggies are still warm but if needed place them in the microwave for about 30 seconds (not the avocado).
- **Step 8:** Fan the slices of everything using this pattern (steak, zucchini, sweet potato, avocado, squash, steak) Really this doesn't matter at all but I just thought the colors worked best this way
- **Step 9:** Drizzle the soy sauce mixture all over the rainbow steak and serve over rice, or mashed potatoes or...nothing for that matter.