

Seared Steak-and-Field Pea Salad

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Active Time: 35 minutes

Marinate: 2 hours

Cook: 5 minutes

Rest: 15 minutes

Total 3 hours

Servings: 4

Ingredients

½ cup with 1 tbsp. white balsamic or white wine vinegar, divided

½ cup olive oil, divided

1-1/2 pounds flank steak, halved crosswise

2 cups fresh or frozen (not thawed) [field peas](#)

2 teaspoons kosher salt, divided

3 ears (1-1/2 lbs. total) fresh yellow corn, husks removed

1 large orange bell pepper, stemmed, seeded, and cut into large planks (1 cup)

1 teaspoon black pepper

2 teaspoons thinly sliced fresh chives

1 teaspoon flaky sea salt

Directions

1. Whisk together sugar, ½ cup of the vinegar, and ¼ cup of the oil in a small bowl. Transfer to a large zip lock plastic bag; add steak. Seal bag; massage steak and marinade to coat completely. Chill at least 2 hours or up to 12 hours.
2. Place peas in a large pot; add water to cover by 2 inches. Bring to a boil over high. Reduce heat to medium-low. Simmer, undisturbed, until peas are tender and just cooked through, 25 to 30 minutes. Drain; set aside until ready to use.
3. Meanwhile, remove steak from refrigerator; let come to room temperature, about 30 minutes.
4. While peas cook and steak rests, whisk together 1 tablespoon of the oil, ½ teaspoon of the salt, and remaining 1 tablespoon vinegar in a small bowl. Set aside vinaigrette.
5. Heat 1 tablespoon of the oil in a large cast-iron skillet over medium-high. Add corn ears. Cook, turning corn often, until charred, about 5 minutes. Remove from skillet. Add 1 tablespoon of the oil to skillet, and add bell pepper planks. Cook over medium-high until starting to soften and charred on both sides, 2 to 3 minutes per side. Remove skillet from heat. Remove peppers from skillet; cool about 5 minutes.
6. Cut corn kernels from cobs; discard cobs. Chop pepper planks into ½-inch pieces. Place corn, peppers, and peas in a large bowl. Add reserved vinaigrette; toss to combine. Set aside until ready to serve.
7. Remove steak from marinade; discard marinade. Pat dry with paper towels; sprinkle evenly with black pepper and remaining 1 ½ teaspoons salt. Add remaining 1 tablespoon oil to skillet, and return to heat over high. Add steak; cook until charred on both sides and desired degree of doneness (2 to 3 minutes per side for medium-rare, 125°F). Remove from skillet; let rest 15 minutes.

8. Slice steak against the grain into ½-inch-thick strips. Spoon field pea mixture onto a platter, and top with sliced steak. Sprinkle with chives and flaky sea salt.