Gingered Beef

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1. **Allow** to come to room temperature	6 x 300 g **beef sirloin steaks**
2. **Season** both sides with	**salt** freshly ground **black pepper**
3. **Preheat** a large chargrill pan or barbeque plate to medium.	
4. **Mix** in a very large glass or ceramic baking dish	½ cup **avocado oil** juice and zest of 2 large **lemons** 5 cm piece **fresh ginger**, peeled and grated 1 small bunch **fresh chives**, thinly sliced 1 small bunch **fresh coriander**, leaves picked **salt** and freshly ground **black pepper** to taste
5. **Set** aside.	
6. **Add** steaks to the hot grill and **chargrill, untouched,** for 3 minutes.	
7. **Turn** and **chargrill, untouched** again, for another 3 minutes for medium-rare.	
8. **Transfer** the steak to the dressing mixture in a single layer.	
9. **Stand** for 3 minutes, then gently turn and stand for another 3 minutes.	
10. **Serve** steak with the dressing mixture spooned over.	