



## Tri-Tip Salad

Recipe and photo from traeger.com.



### Ingredients:

- 1 whole tri-tip
- 1 bottle Traeger Prime Rib Rub
- 1 bag mixed green (spring mix)
- 2 stalks romaine lettuce
- 1 English cucumber
- 2 large tomatoes
- 1 avocado
- 1/2 cup, shredded Parmesan cheese
- 1 bottle favorite salad dressing

### Directions:

When ready to cook, start the Traeger grill on smoke with lid open until fire is established (4 to 5 Minutes). Set the temperature to 225 degrees F and preheat, lid closed, for 10 to 15 minutes.

Trim excess fat off of Tri-Tip and season liberally with Traeger Prime Rib Rub. Once grill is to temperature, place Tri-Tip on the grill. Cook for 60 minutes.

While the Tri-Tip is cooking, build salad. Chop lettuce and other vegetables. Toss together and store in the fridge.

After 60 minutes, check the internal temperature of meat. The thickest part of the Tri-Tip should read an internal temperature of 130 degrees F. Continue to cook until it reaches temperature.

Once meat hits 130 degrees F, pull off grill and cover loosely with aluminum foil.

Turn the temperature to High and preheat, lid closed, for 10 to 15 minutes. Put your Tri-Tip back on the grill and sear 3 to 4 minutes per side.

Remove salad from the fridge and toss with favorite dressing. Slice the Tri-Tip against the grain and add to the top of your salad. Enjoy!

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