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Thai Style Beef Salad

Serves 4

Ingredients

small bunch of spring onions sliced
½ small red onion thinly sliced
1 red pepper sliced
2 carrots peeled into ribbons
½ cucumber, julienne
1 hand full of chopped mint
1 hand full of chopped coriander
100g dry roasted peanuts
1tbsp toasted sesame seeds
1 red chilli, seeded and finely sliced
4 minute steaks

Dressing

4tbsp sesame oil
3tbsp soy sauce
1 tbsp fish sauce
2 tbsp honey
1 garlic clove, grated
1tsp fresh ginger, grated

Method

Sear the steaks on a high heat for 1 minute on each side. Take off the heat and allow to rest for 5 minutes and then slice thinly.

Mix together all of the dressing ingredients.

In a large salad bowl, add all ingredients and toss together with the dressing just before serving.

What to get ahead? Make advance but hold back the dressing until add just before serving. This is a great way to use up leftovers, substitute the steak for leftover roast beef, chicken or even prawns!

