Thai Beef Salad

Serves: 6

Prep time: 20 minutes + 2 hrs marinating

Cook time: 6-10 minutes



11/2 serves per portion

Ingredients

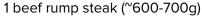
Marinade:

1 garlic clove, crushed

1 teaspoon ginger, freshly grated

2 teaspoons soy sauce

1 tablespoon lime juice



½ green pawpaw (papaya), julienned

½ red onion, thinly sliced

1 red capsicum, thinly sliced

1 long red chilli, seeds removed, finely sliced

1 handful coriander, roughly chopped

1 handful Thai basil, roughly chopped

250g cherry tomatoes, halved

2 cups bean sprouts

½ cup roasted peanuts, roughly chopped



Everyday Food

Dressing:

5 tablespoons lime juice

1 tablespoon fish sauce

1 teaspoon sesame oil

Method

COMBINE marinade ingredients in a small bowl. Place steak in a glass or ceramic dish and pour over marinade. Cover with cling wrap and refrigerate for 2 hours. Turn steak occasionally. PREHEAT a barbeque grill, chargrill pan or frying pan on high. Cook steak for 2-3 minutes each side for medium or until cooked to your liking. Set aside and rest for 10 minutes then slice thinly. COMBINE remaining salad ingredients and steak in a large bowl.

MIX dressing ingredients in a screw top jar and shake to combine.

DRIZZLE dressing over salad and toss to combine.

Recipe courtesy of the Country Kitchens team







