

Thai Beef Salad

Serves: 6

Prep time: 20 minutes + 2 hrs marinating

Cook time: 6-10 minutes



1 ½ serves per portion

Ingredients

Marinade:

- 1 garlic clove, crushed
- 1 teaspoon ginger, freshly grated
- 2 teaspoons soy sauce
- 1 tablespoon lime juice

- 1 beef rump steak (~600-700g)
- 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

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.



Everyday Food

Dressing:

- 5 tablespoons lime juice
- 1 tablespoon fish sauce
- 1 teaspoon sesame oil

Recipe courtesy of the Country Kitchens team