

Thai Beef Salad

Serves 4

400g beef rump steak

125g vermicelli noodles

2 shallots, finely sliced

1 x capsicum, julienned

1 x cucumber, cut into rounds and halved

2 handfuls of bean shoots

1 bunch watercress (or spinach), picked

1 stalk lemongrass, finely sliced

1 handful Thai basil, leaves picked

1 handful coriander, finely chopped

1 handful mint, finely chopped

¼ cup cashews, roughly chopped

Dressing: 1 garlic, 1 small red chilli, 2 kaffir lime leaves, juice of 1 1/2 limes, 2 tablespoons fish sauce, 1 teaspoons coconut sugar

Prepare the dressing by shaking all ingredients in a jar. Grill the steak for 4-5 minutes each side or until cooked to your liking, allow to rest for 5 minutes before slicing thinly.

Meanwhile soak the noodles in boiling water for 5 minutes before draining and rinsing in cold water.

Combine the noodles, shallots, capsicum, cucumber, bean shoots, watercress, lemongrass, Thai basil, coriander, mint, cashews and beef and mix through the dressing.

