



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Peanuts

Although peanuts have "nuts" in their name, they are legumes. Like peas and beans, they are edible seeds enclosed in a pod.



## C2 Thai Beef Salad with Roast Peanuts

Seared beef steaks with bean thread noodles, fresh mint, cucumber and leaves, finished with a lime dressing and roast peanuts. Fresh and full of flavour!



20 minutes



2 servings



Beef

18 November 2022

## Switch it up!

*If you prefer a little more heat, you can add some fresh chilli to the dressing!  
You can also use the ingredients to make fresh spring rolls if you have some rice paper rounds.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	17g	61g

## FROM YOUR BOX

BEAN THREAD NOODLES	1 packet (100g)
LIME	1
CARROT	1
MINT	1 packet
LEBANESE CUCUMBER	1
ROASTED PEANUTS	1 packet (40g)
MESCLUN LEAVES	1 bag (60g)
BEEF STEAKS	300g

## FROM YOUR PANTRY

oil for cooking, fish sauce, apple cider vinegar, sweet chilli sauce

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can use soy sauce instead of fish sauce if preferred.



### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook for 2-3 minutes or until cooked al dente. Drain and rinse in cold water.



### 2. MAKE THE DRESSING

Combine **1 tbsp sweet chilli sauce**, **1 tbsp vinegar**, **1 tbsp fish sauce**, **2 tbsp water** and juice from 1/2 lime (see notes). Wedge remaining lime and set aside.



### 3. PREPARE THE SALAD

Grate or julienne carrot, pick mint leaves, slice cucumber and chop peanuts. Set aside with mesclun leaves.



### 4. COOK THE BEEF

Heat a frypan (or BBQ) over medium-high heat. Coat steaks with **oil** and **2 tsp fish sauce** and cook for 2-4 minutes on each side or until cooked to your liking. Slice for serving.



### 5. FINISH AND SERVE

Divide noodles, fresh salad and sliced beef among bowls (or toss all together with dressing in a large serving bowl). Garnish with chopped peanuts, serve with dressing and lime wedges.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

