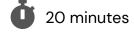




# Thai Beef Salad

# 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!





2 servings



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.

PROTEIN TOTAL FAT CARBOHYDRATES 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.



