



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Dirty Clean Food Beef

The beef steaks in your box are from WA-raised, free-range and grass-fed cows. The new packaging is also compostable! No more plastic packaging for the DT beef!



3 Warm Beef Salad

This Thai-style salad features soft rice noodles, crispy fresh vegetables, tender grass-fed WA beef, and lots of flavour from lime, coriander and soy sauce.

 30 minutes

 4 servings

 Beef

16 April 2021

Plate-up competition

Keep all the salad components separate. Then, challenge the kids to see who can make the most beautiful, colourful salad for themselves!

FROM YOUR BOX

RICE NOODLES	375g
BEEF STEAKS	600g
LIME	1
LEBANESE CUCUMBER	1
SNOW PEAS	1/2 bag (125g) *
MEDLEY CHERRY TOMATOES	1/2 punnet (200g) *
GEM LETTUCE	1 *
BEAN SHOOTS	1 bag
CORIANDER	1/2 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking (see notes), pepper, soy sauce, maple syrup (see notes), 1 garlic clove

KEY UTENSILS

frypan, saucepan

NOTES

We used sesame oil for extra flavour.

If you don't have any maple syrup, use honey or sweet chilli sauce instead.

If you have any peanuts, cashews or fried shallots in your pantry, sprinkle some over to serve!

No beef option – beef steaks are replaced with chicken schnitzels. Increase cooking time to 4–5 minutes on each side or until cooked through.



1. COOK THE NOODLES

Add noodles to a saucepan of boiling water and cook for 2 minutes or until al dente. Drain and rinse in cold water.



2. COOK THE STEAKS

Heat a frypan over medium–high heat. Rub steaks with **1 tbsp soy sauce, 1 tbsp oil and pepper**. Cook for 2–4 minutes each side or until cooked to your liking. Remove to a plate.



3. MAKE THE DRESSING

Zest and juice lime, **crush garlic**. Whisk together with **2 tbsp oil, 2 tbsp soy sauce and 1 tbsp maple syrup**.



4. PREPARE THE SALAD

Halve and deseed cucumber (optional). Slice cucumber and snow peas. Halve cherry tomatoes and roughly chop lettuce. Toss together in a bowl with noodles, bean shoots and dressing. Season with **pepper and extra soy sauce**.



5. FINISH AND PLATE

Slice beef thinly. Chop coriander.

Divide noodle salad among plates and top with sliced beef and coriander to taste (see notes).

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**

