

DELICIOUS SUMMER SALAD

Thai Beef Salad

YOU WILL NEED

Serves 4

750g rump steak

½ cup mint leaves, finely chopped

½ red onion, finely diced

2 red chillies, seeds removed & finely chopped

Juice of 1 lime

2 kaffir lime leaves, finely chopped

2 tbsp fish sauce

1 tsp sugar

1 punnet cherry tomatoes, halved

100g green beans or snow peas, blanched & chopped into small pieces or left whole

Mixed salad leaves

Extra mint & lime to garnish

PROCEDURE

- Generously season steak with pepper and grill for 5 minutes each side. Cover loosely with foil and rest for 10 minutes.
- Slice cooked beef into thin strips.
- Combine lime juice, fish sauce and sugar and stir until sugar dissolves.
- Add mint, red onion, chilli and kaffir lime leaves to dressing.
- Add beef to dressing and toss to coat.
- Assemble salad with salad leaves, beef, beans and tomatoes. Garnish with whole mint leaves & lime wedges.



COOKING TIP

You can make the dressing and cook beef ahead of time. However, leave the mint out of the dressing. Then add to the dressing when you're ready to assemble salad. This keeps the mint fresh & full of flavour.

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