Thai Beef Salad

Ingredients

500 grams beef steaks
2 cups bean sprouts
1 punnet cherry tomatoes, halved
4 Lebanese cucumbers, halved lengthways, thinly sliced diagonally
1 cup mint leaves
½ cup coriander leaves                ½ cup Thai basil leaves
300 grams green beans or snow peas, trimmed, blanched and cut into 3 cm lengths
2 Tablespoons brown sugar
2 Tablespoons lime juice
2 Tablespoons fish sauce
Salt and pepper, oil
Crunchy noodles (optional)

Method

Preheat a BBQ plate on medium-high. Rub steaks with oil and season with salt and pepper.
Cook steaks on BBQ plate for 3 minutes each side.
Transfer meat to a plate and cover with foil to keep warm.
Combine brown sugar, lime juice and fish sauce in a jug and whisk.
In a large serving bowl combine bean sprouts, tomatoes, cucumber, snow peas or beans,
coriander, mint and basil. Toss together.
Slice beef thinly and add to the salad. Add the dressing to the salad. Gently toss together.
Top with crunchy noodles.
Serves 8