

Thai Beef Salad Recipe

Serves 4

Ingredients

3 spring onions - sliced
2 garlic cloves - finely chopped
2 tbsp chillies (small hot "Thai" ones) - cut crosswise
1 Lebanese cucumber sliced
1 tomato cut into eighths
1 red onion sliced
6 tbsp lime juice
 $\frac{3}{4}$ cup mint leaves
 $\frac{3}{4}$ cup chopped coriander
1 cos lettuce
1 carrot shredded
1 tbsp palm sugar
6 tbsp fish sauce
200g rump steak

Method

Cut the steak into thin strips, fry in pan until cooked (rare to medium rare) - put aside to cool. Stir all other ingredients together in a large bowl, add steak and stir through.

Wash lettuce; break up enough to cover 4 plates/bowls as a bed for salad to be served on.