



Easy



15 – 30 minutes

Thai Beef Salad

SERVES: 4

PREPARATION TIME: 10 minutes

COOKING TIME: 4-5 minutes

Ingredients

- 6 tbsp Filippo Berio Mild & Light Olive Oil
- 2 (225g/8oz) sirloin steaks, trimmed
- 3 tomatoes, deseeded and sliced
- 1 red onion, sliced
- 1 cucumber, deseeded and sliced into sticks
- 100g/4oz beansprouts
- 1 long thin red chilli, deseeded and sliced
- 3 tbsp chopped fresh mint
- Juice 1 lime
- 2 tbsp dark soy sauce
- 2 tbsp fish sauce

Method

1. Heat 2 tbsp of the oil in a frying pan add the steak and cook for 4-5minutes turning once until brown on the outside and medium rare inside. Set aside.
2. Place the tomatoes onion cucumber beansprouts chilli and mint in a

large bowl add the remaining ingredients and mix well.

3. Thinly slice the steak. Divide the salad between four serving plates; spoon dressing into a small dish. Top each salad with the slices of steak. Serve immediately.