

Thai Beef Salad



what you need

- 225-250g John Penny rump steak
- Oil for brushing

For the salad

- 1/2 head Chinese leaf, finely sliced
- 3 spring onions, thinly sliced
- 1 carrot, thinly sliced
- 6 radishes, thinly sliced
- 2 tbsp freshly chopped coriander

For the dressing

- 4 tbsp sweet chilli sauce
- zest and juice of a lime
- 1 tbsp light soy sauce

For the garnish

- 25g roasted peanuts, shelled and skinned
- handful fresh mint leaves.

Preparation time: 5 mins

Cooking time: 6 - 12 mins

Serves: 2

how to cook

- 1 Brush the steak evenly with oil and season to taste.
- 2 Heat a griddle pan until smoking, then add the steak and cook for 3-6mins each side, or until it has been cooked to your liking.
- 3 Transfer to a plate and allow to rest for 5 minutes.
- 4 Meanwhile, place all the salad ingredients in a bowl. Whisk together all the dressing ingredients in a small bowl, then pour half of it over the salad and mix well.
- 5 Using a sharp knife, cut the cooked steak into thin slices and arrange on top of the salad.
- 6 Pour over the remaining dressing, scatter over the peanuts and fresh mint leaves, and serve immediately.