

Thai Beef Salad

1-2 thick-cut frying steaks (top round) or rump about a pound each
a splash of fish sauce
salt and ground black pepper
1 tbsp oil
3 lebanese cucumbers or 1 telegraph cucumber, cut into small batons
1 small red onion, halved and finely sliced
4 spring onions, thinly sliced
24 cherry tomatoes, halved
40 mint leaves, torn
4 tbsp coriander, chopped
 $\frac{3}{4}$ cup of thai sweet chilli sauce
2 limes, zested
2 tsp fish sauce
1 tsp sesame oil.
4 tbsp lime juice

- 1) Rub the steaks with the fish sauce and season them with salt and pepper. Heat the oil in a large frypan and cook the steaks for 2-3 minutes on each side or until they are done to your liking. They can also be grilled over high heat on the barbecue.
- 2) Rest the meat for at least 5 minutes after cooking before angle slicing thinly across the grain. If preparing the meat ahead of time, make the salad in advance and slice the steaks just before serving.
- 3) Place the sliced meat and any cooking juices in a mixing bowl with the prepared cucumber, red onion, spring onions, tomatoes, mint and coriander.
- 4) Mix together $\frac{3}{4}$ cup sweet chilli sauce mixed with the finely grated zest of 2 limes and 2 tsp fish sauce and lime juice, pour over the salad and toss to combine.