



# Zingy Thai Steak Salad

A refreshing, spicy and succulent recipe for a warm summers day!

Serves: 3

Prepare: 25 Minutes

Cook: 6 Minutes

Difficulty: easy

## Ingredients

### For The Salad

- [500g organic skirt steak](#)
- [1 tsp organic beef tallow](#) or rapeseed oil
- 2 carrots or [organic dried carrots](#)
- 1/2 large cucumber
- 1 small red onion or [our organic dried onion](#)
- bunch roughly [chopped organic mint](#)
- bunch roughly chopped organic coriander
- organic rice noodles (optional)

### For The Dressing

- 2-3 tsp grated ginger
- 2 large garlic cloves finely chopped or dried organic garlic
- 1 red chilli [finely chopped](#)
- 3 tbs fish sauce
- 2 tbs brown sugar
- 4 tbs freshly squeezed lime juice
- 2 tbs finely chopped organic coriander

### For The Crispy Onions

- very thinly sliced shallots
- 2 tbs flour
- pinch [salt](#) and organic pepper
- cold-pressed rapeseed oil/[groundnut oil](#)

## Method

1. Start by making the crispy onions. Thinly slice the shallots, put them in a plastic food bag or bowl with the flour, salt and pepper and shake or stir until the shallots are fully coated.
2. Add 1cm of oil to a frying pan and heat, sieve the shallots, add them to the pan and shallow fry. Let the shallots fry until golden, remove from the oil with a slotted spoon and let them cool down and soak on kitchen paper.
3. In a bowl cover the rice noodles with boiling hot water and cover for around 15 minutes.
4. Season the raw organic skirt steak with sea salt and freshly cracked black pepper on both sides.
5. Heat your frying pan/iron skillet with a tiny bit of organic beef tallow or rapeseed oil on high heat until it's almost smoking (but not quite!) then add the slab of the skirt steak. It should sizzle immediately! Turn the heat down so it's not on maximum (around 5/6) and leave for 3 minutes. Don't be tempted to poke it or prod it, it's best left to do its thing. After the 3 minutes turn it over and again leave it well alone.
6. Once the 6 minutes are up and both sides are seared take the steak off the heat and leave it on a clean chopping board covered in strong foil to rest for 10 minutes. This will ensure all the juices are retained in the meat, instead of on the board.
- 7 - Slice the cucumber and carrots in long thin strips (best with a speed peeler). Thinly slice the red onion.
- 8 - Mix together all the ingredients of the dressing and blend half

- salted peanuts

of it in with all the salad ingredients.

9 - Slice the steak in long strips and blend together with the salad. Plate the salad and pour over the remaining dressing. Garnish with the crispy onions, sugar snaps, mint leaves, crushed peanuts and coriander.