

## Thai BBQ Beef Salad



### Ingredients

#### For the Steak

- 700g rump steak
- 3 tbsp light soy sauce
- 2 tsp fish sauce
- 1 tbsp lime juice
- 2 tbsp olive oil
- 1 clove garlic, finely chopped
- 1 cm piece fresh ginger, grated
- 1/2 tsp freshly ground black pepper

#### For the Salad

- 1 tbsp olive oil, plus more
- 1 punnet cherry tomatoes
- 300g mixed lettuce leaves
- 1 Lebanese cucumber, chopped into 1cm cubes
- 1/2 red onion, thinly sliced
- 1/2 bunch fresh coriander, roughly chopped
- 1/2 bunch fresh mint, roughly chopped

#### For the Dressing

- 1/4 red onion, finely chopped
- 1/4 bunch fresh coriander, finely chopped
- 1 large lime, juiced
- 1 tbsp fish sauce
- 1 tbsp peanut oil
- 1 tbsp light soy sauce
- 2 tsp brown sugar or grated palm sugar
- 1 tsp dried chili flakes
- 1/3 cup raw cashews, very finely chopped



## Directions

Step 1 – Mix the marinade ingredients together – soy sauce, fish sauce, lime juice, olive oil, garlic, ginger and pepper – and marinate the rump steak for at least 3 hours, or overnight if possible.

Step 2 – Mix the cherry tomatoes with the olive oil and place into an oven proof frying pan.

Step 3 – Prepare the barbecue for direct cooking over high heat (220°C-250°C). Brush the cooking grills clean with a wire brush.

Step 4 – Remove the steak from the marinade and pat dry with paper towel. Cook the steak directly on the grill to your liking. Meanwhile, place the frying pan with the cherry tomatoes onto the BBQ grill and cook until the tomatoes have softened and blistered.

Step 5 – Remove the steak and the tomatoes from the BBQ and set aside to cool. Meanwhile, mix the ingredients together for the dressing and set aside.

Step 6 – To assemble the salad, mix the salad leaves, cucumber, red onion, coriander, mint and cherry tomatoes together with half the dressing. Slice the steak thinly, arrange over the salad and top with the remaining dressing. Serve immediately.

