



Speedy Thai Beef Salad

Ingredients

- 400 g Beef rump, thinly sliced
- 1 pkt MAGGI Apricot Chicken Recipe Base
- 2 tsps Sweet Chilli Sauce
- 1 tbsp Maggi Fish Sauce
- 50 mL Lime Juice
- 1 Red Capsicum, sliced thinly
- 1 Telegraph cucumber
- 1 Red Onion, sliced
- 300 g Mixed Lettuce leaves
- 0.5 Bunch Fresh coriander Leaves
- 0.5 Bunch Fresh Mint leaves
- 1 tbsp Olive oil

Instruction

1. Combine steak and MAGGI Apricot Chicken Recipe Base in a medium bowl, set aside for 2 minutes. Meanwhile to make the dressing combine lime juice, sweet chilli sauce and fish sauce in small bowl and set aside.
2. Make salad using remaining ingredients. Set aside
3. Heat oil in a large non-stick frying pan over high heat; add steak and cook for 4-6 minutes or until browned and cooked through. Set aside to rest for 5 minutes, then add to salad, drizzle with dressing and top with peanuts.

Nutrition

Carbohydrates	16.68 g
Energy	247.17 kcal
Fats	8.48 g
Protein	23.6 g
Sugars	7.62 g

20 Minutes

4 portions