Summer beef noodle salad

*Serves: 2-4 people*

**Ingredients**

1 Hampton Gay steak (any kind)

Marinade: 60ml fish sauce, 1 ½ tsp brown sugar,

2 garlic cloves minced and 1 red chilli finely

chopped

Tenderstem broccoli

2 carrots (spiralised or julienned)

½ Chinese / white cabbage finely shredded

1 small red onion, finely sliced

40g roasted peanuts

Wide rice noodles

A mixture of fresh herbs finely chopped (Thai

basil, mint, coriander, basil)

A good drizzle of sesame oil

Dressing: 4tbsp lime juice, 2tbsp fish sauce, 1

red chilli finely chopped, 1tsbp agave syrup /

honey, 1tbsp olive oil

Serve with a sprinkle of black and white

sesame seeds

**Method**

Place your steak in a bowl with the marinade over the top, cover and leave for a 2-24 hours

When you are ready to eat, boil your broccoli for a couple of minutes (making sure you keep it nice and crunchy) and then refresh under cold water

Cook your noodles according to the packet, the best way is usually to cover them with boiling water and leave to stand for 2-5 minutes. Once finished, refresh under cold water (make sure they are all cold) and then drizzle sesame oil over the top so they don’t stick.

While the noodles are cooking, spiralise your carrots, finely shred your lettuce and slice your onions.

Sear the steak with the marinade to your liking (see our how to cook our meat page and jump to the steak section for different steak cooking times). Then leave it to rest

Mix the dressing in a bowl

Place the noodles, carrots, broccoli and chopped herbs in a large bowl and mix thoroughly with the dressing

Place the steak on top and serve with a sprinkle of sesame seeds.