

SPICY GRILL BEFF SALAD

NEUR NAAM TOK

SERVES 2

U.S.	METRIC	INGREDIENTS
-	500 g	beef tenderloin, grilled over low heat
2	2	stalks of spring onion, cut into short length
2 tbsp	5 g	coriander, chopped
1 tbsp	10 g	lemongrass, thinly sliced
3 tbsp	15 g	shallot, thinly sliced
1/4 cup	10 g	mint leaves, finely chopped
1 tsp	5 g	roasted ground chili powder
1 tsp	5 g	sugar
1 1/2 tbsp	20 g	ground roasted rice or breadcrumb
4 tbsp	60 g	lime juice
3 tbsp	45 g	fish sauce

Serve with fresh vegetables: Chinese cabbage, cucumber and mints.

PROCEDURE

1. Wash the beef and cut into pieces about 1" thick. Add soya oil to marinate about 2 tbsp. Grill over medium heat until done. (do not over cook, the beef will toughen)
2. Slice the beef into bite-sized pieces and transfer to a mixing bowl. Toss lightly with lemon grass and shallots.
3. Season to taste with fish sauce, lime juice and sugar. Add chili powder and ground roasted rice, toss well to combine. Add mint leaves, spring onion and coriander, toss again.
4. Serve sprinkle with mints leaves on top and along with vegetables.

Roasted Rice: Sticky rice toasted in dry wok.. let cool. Grind.

- can use pork, chicken, shrimp
- add carrot, cucumbers, zucchini