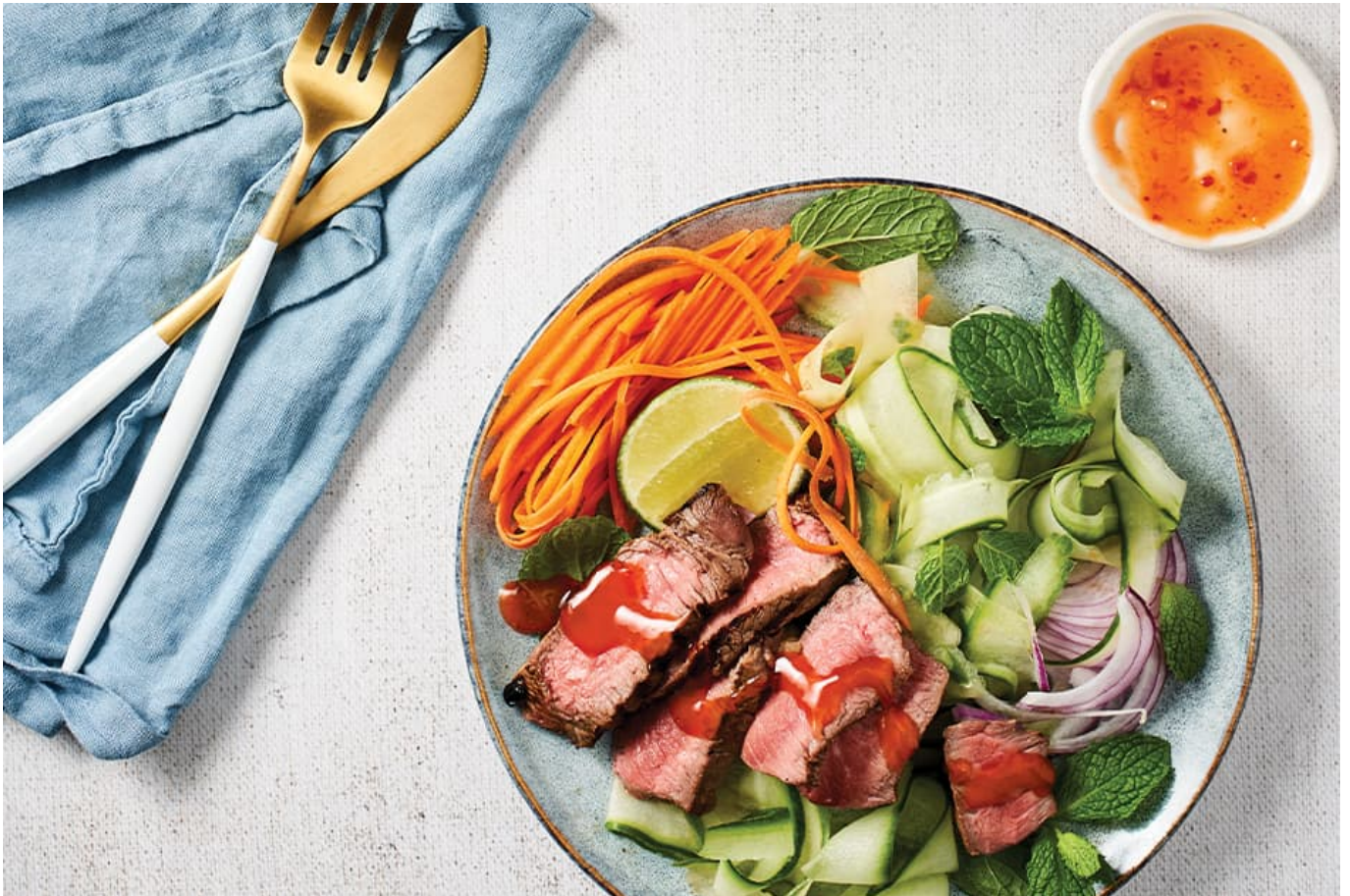


MasterFoodsTM

PROFESSIONAL

Sweet Thai Chilli Beef with a Seasonal Salad
RECIPE

Sweet Thai Chilli Beef with a Seasonal Salad



<?xml version="1.0"?>

TIME

20 Mins

INGREDIENTS

13 items

MAKES

2 servings

A delicious sweet, sour and spicy beef salad to keep you warm over autumn. A dish that is easy and quick to prepare and full of flavour.

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INGREDIENTS

- 300g rump fillet
- 1 carrot, shredded into long strips
- 1 small cucumber, peeled into ribbons
- 1 small red onion, finely sliced
- Handful of fresh mint and coriander sprigs
- Juice of 1 lime
- 2 tbsp. MasterFoods™ Professional Sweet Thai Chilli Sauce

For The Marinade

- 1 to 2 avocados, smashed
- 1 tbsp. MasterFoods™ Professional Whole Egg Mayonnaise
- ½ lime, juiced
- Salt and pepper, to taste

PRODUCTS USED



MasterFoods Professional Gluten Free Sweet Thai Chilli Sauce 3l

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Whole Egg Mayonnaise 2.2kg

[SEE DETAILS](#)

Cooking Instructions:

1.
For the marinade mix all the ingredients together in a non-reactive bowl, add the beef, cover and leave to marinate for up to 2 hours.
2.
Meanwhile in another bowl, combine the cucumber and red onion, and set aside ready to dress.

3. 3

Heat the grill on high, remove the beef from the marinade and cook the steak for 2 minutes on each side or until medium-rare. Set aside to rest for 5 minutes.

4. 4

Toss 1 tbsp. of the sweet chilli sauce and lime juice through the salad and divide onto two plates.

5. 5

Thinly slice the steak and place onto the salad.

6. 6

Pour over the remaining sweet chilli sauce over the beef, and garnish with fresh mint and coriander.

Tips:

1. 1

This recipe is great with crushed peanuts and crispy fried garlic and shallots.

2. 2

For a little extra kick add fresh MasterFoods™ Professional Chilli Sprinkle.

More Recipes Like This



[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



New York Inspired Tagliatelle Pasta

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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