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OWN...

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## BBQ Thai Beef Salad

### Ingredients

Sirloin steak or a cut of your choosing  
Romaine or baby gem lettuce, roughly  
chopped  
Mint leaves, roughly chopped  
Black pepper to season  
Soy sauce to taste (optional)

#### For the dressing:

Juice of 1 lime  
1 tsp fish sauce  
1 chilli, finely chopped  
2 tbsp caster sugar  
Grated ginger to taste (optional)

**Serves:** 1

#### Tip:

When you add the dressing to the salad the flavour becomes weaker than when tasting from the bowl, so make sure you mix your quantities to be sharp, sweet and sour to be quite punchy.

### Method

#### For the dressing:

Squeeze the lime juice into a bowl, add the chopped chilli, fish sauce and sugar then mix with a fork.

Add the grated ginger to taste, if you wish.

#### For the steak:

Bring the beef up to room temperature for around 10 minutes before cooking.

Season well with black pepper then cook on the BBQ for around 3 minutes on each side to be medium rare (based on steak which is roughly 1cm thick).

Remove from the heat once cooked to your liking and allow to rest for 5-10 minutes.

Add soy sauce or other seasoning to the steak at this point if you wish.

#### Assemble the dish:

Thinly slice the steak into strips and toss with the lettuce, mint and dressing, then serve.