

ASIAN STYLE POTATO AND BEEF SALAD



Serving: 6

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- **For the salad:**

- 1.5 kg potatoes, peeled and cut into chunks
- 3 cloves garlic, finely chopped
- 15ml ground coriander
- 5ml freshly ground black pepper
- 60ml oil
- 600g rump or sirloin steak
- 200g cherry tomatoes, halved
- 1 medium English cucumber, halved and sliced
- 4 spring onions, coarsely chopped
- 125ml fresh coriander leaves
- **For the dressing:**
- 30ml fish sauce
- 30ml lemon juice
- 15ml soy sauce
- 3 whole chopped fresh red chillies
- 10g brown sugar

INSTRUCTIONS

Salad:

Boil the potatoes in salted water until just cooked, be careful not to overcook.

Once cooked, drain well and cool to room temperature.

Combine the chopped garlic, ground coriander, black pepper and 30ml of the oil.

Blend mixture well with a hand blender or with a mortar and pestle.

Spread the mixture evenly over the steak.

Heat the remaining oil in a heavy based frying pan over high heat.

Place the steak in the pan and cook for about 4 minutes each side, turning the steak only once during the cooking time.

Remove steak from the pan and cool to room temperature.

Dressing:

Combine the fish sauce, lemon juice, soy sauce, chopped red chillies and brown sugar in a small bowl, stirring well until the sugar has dissolved.

To serve:

Slice the cooled steak into thin strips.

Place the potatoes on a serving plate and arrange the cherry tomatoes, top with the cucumber, spring onion and strips of steak.

Drizzle the dressing over and scatter the fresh coriander leaves on top.

Serve immediately.