

Spicy Beef Vermicelli Salad

SERVING
2 people

COOK TIME
20 min



Ingredients

½ tbsp vegetable oil
200g beef mince
1 stalk lemongrass (white part only),
finely chopped
1 birds eye chilli, finely chopped
2 tbsp grated ginger
1 clove garlic, minced
1 tsp sugar
½ tbsp fish sauce
½ tbsp soy sauce

PICKLED CARROTS

1 medium carrot, julienned
½ cup boiling water
¼ cup vinegar
¼ cup sugar

DRESSING

½ tbsp rice wine vinegar
1 tsp fish sauce

ASSEMBLY

1x Simply Salads Asian Style Salad Bowl
40g vermicelli noodles, cooked according to package instructions
1 cup beansprouts
1 tbsp roasted peanuts, chopped
2 tbsp fried shallots
¼ cup Vietnamese mint leaves
Lime wedges, to serve

Method

To make pickled carrots, whisk together boiling water, vinegar and sugar. Pour over julienned carrots. Cover and place into the fridge for at least 20 minutes.

Heat vegetable oil in a fry pan over high heat. Add beef mince and lemongrass and sauté until beef has browned – approximately 3-5 minutes.

Add chilli, ginger and garlic. Sauté for one minute until fragrant. Add sugar, fish sauce and soy sauce. Stir into mince, and cook until most of the liquid evaporates.

To make the dressing, take half a tablespoon of the dressing from the Simply Salads Asian Style Salad Bowl. Whisk it with rice wine vinegar and fish sauce.

To assemble, arrange the contents of the Asian Style Salad Bowl in two serving bowls. Add vermicelli noodles, pickled carrots, beansprouts and cooked mince. Sprinkle with peanuts, fried shallots and Vietnamese mint. Serve with lime wedges and dressing on the side.