

Thai Beef Salad Rice Paper Rolls

SERVING
10 people

COOK TIME
20/10 min



Method

Heat medium pan on high heat.

Rub steak with oil, salt & pepper and place onto hot pan. Cook for 8-12 minutes rotating on each side for medium rare, or until your desired doneness. Remove from heat and let rest for 5 minutes.

Once steak has rested, thinly slice beef and set aside.

Combine Simply Salads Thai Style Salad Kit in medium bowl and set aside.

Pour warm water into a large bowl. Dip one rice paper wrapper into the warm water for 15 seconds, then remove from the water and place flat on a cutting board.

Place 2-3 pieces of steak in the middle of the rice paper wrapper and then a small scoop of the Thai salad on top.

Ingredients

1 x 650g Rump Steak

1 x 285g Simply Salads Thai Style Salad Kit

2 Tbsp Olive Oil

8 Rice Paper wrappers

1/4 tsp Salt and Pepper