THAI

Thai Beef Salad (Yum Nua)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**20 min**	**10 min**	**Grill**	**Strip loin**

Ingredients

- 500 g (1 lb) strip loin steak, about 2.5 cm (1 in) thick
- ½ tsp salt
- 1 tsp neutral oil
- 1 cucumber, halved lengthwise and sliced
- 200 g (7 oz) cherry tomatoes, halved
- 1 small red onion, thinly sliced
- 1 large handful mint leaves
- 1 large handful coriander, leaves and tender stems
- 2 spring onions, sliced
- 1 tbsp roasted rice powder (optional; see Notes)

DRESSING

- 3 tbsp lime juice
- 2 tbsp fish sauce
- 1 tbsp sugar
- 1–3 Thai bird chillies (or 1 serrano chilli), finely chopped
- 1 clove garlic, minced

Steps

1. Stir the lime juice, fish sauce, sugar, chillies and garlic together until the sugar dissolves. Start with one chilli and add more to taste.
2. Pat the steak dry, rub with the oil and sprinkle with salt.
3. Heat a grill or heavy grill pan over high heat until very hot. Cook the steak 3–4 minutes per side, until well charred outside and 52°C (125°F) inside for medium-rare.
4. Rest the steak for 8 minutes, then slice thinly against the grain. Keep the juices that collect.
5. Toss the sliced steak and its juices with the dressing in a large bowl and let it sit for 2 minutes.
6. Add the cucumber, tomatoes, red onion, mint, coriander and spring onions and toss gently.
7. Pile onto a platter, sprinkle with the rice powder, and serve right away while the beef is still slightly warm.

Notes

- **Rice powder:** toast 1 tbsp raw sticky rice in a dry pan over medium heat until golden, 3–4 minutes, then grind. It adds a nutty crunch.
- **Heat:** one bird chilli is mild, three is properly Thai; remove seeds to tone it down.
- **Serving:** eat with sticky rice and lettuce leaves to wrap.
- **Make ahead:** the dressing keeps 3 days in the fridge; chop the vegetables and herbs just before serving.