

Thai Beef Salad

Ingredients

1 lb Skirt Steak	2 T Soy Sauce
1 1/4 t Ground Black Pepper pieces)	1 Lemongrass (sliced into 1-inch
1 T Fish Sauce	1 T Vegetable Oil
2 Limes (juiced)	1 t Sugar
1 T Jasmine Rice	1 t Chili Flakes
1/2 t Garlic Powder	1/2 t Coriander
1 Shallot (thinly sliced)	1/8 t Cayenne
1/2 c Cilantro (chopped)	2 Green Onions (sliced)
1/2 T Sesame Seeds (toasted)	1/2 c Mint (chopped)

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Instructions

1. In a large shallow dish combine soy sauce, 1 teaspoon black pepper, and lemongrass. Add steak and rub marinade all over both sides. Cover then place in fridge overnight.
2. In a large cast iron skillet, heat over medium-high heat and add vegetable oil. Brush lemongrass off the steak.
3. Once the pan is smoking place the steak in the pan. Cook each side of the steak for 3 minutes then transfer to a plate. Let the steak rest for 20 minutes.
4. Meanwhile, in a small pan add rice. Cook on medium-low heat until the rice is golden and toasted. Place in a spice grinder and grind into a powder. Add sesame seeds into the pan and toast until a little bit golden, set aside.
5. In a small bowl add fish sauce, sugar, lime juice, chili flakes, coriander, garlic powder, cayenne, 1/4 teaspoon black pepper, and rice powder.
6. Once steak is done resting slice across the grain and place into a large bowl. Add dressing in bowl and mix well. Add shallot, green onions, cilantro, and mint and mix well. Sprinkle with sesame seeds on top. Serve immediately with rice.