

Thai beef salad with egg nest

Cooking Time 10 - 15 minutes (preparation time 20 minutes) Serves 4

Ingredients

- 400g rump steak, trimmed
- Spray olive oil
- 3 eggs
- 2 Lebanese cucumbers, grated
- 1 carrot, peeled and grated
- 1 red onion, halved, cut into thin wedges
- 200g cherry tomatoes, halved
- 1 cup mint leaves
- 1 cup coriander leaves
- 1 cup Thai basil leaves
- 2 tablespoon roasted unsalted peanuts, roughly chopped
- Lime Ginger Dressing
- $\frac{1}{4}$ cup lime juice
- $\frac{1}{2}$ tablespoon fish sauce
- 1 teaspoon finely grated ginger
- 1 tablespoon salt reduced soy sauce
- 1 teaspoon sesame oil



Method

1. Preheat a BBQ grill or chargrill pan on high. Lightly spray grill with olive oil. Cook steak on the grill for 2-3 minutes each side for medium or until cooked to your liking. Transfer to a plate. Set aside for 10 minutes to rest then thinly slice.
2. To make the dressing, combine lime juice, fish sauce, ginger, soy sauce and sesame oil in a small bowl and whisk to combine. Set aside.
3. Place the eggs in a medium bowl and whisk to combine. Heat a non-stick frying pan over medium heat. Lightly spray pan with olive oil. Working quickly, using a whisk, drizzle the pan with a quarter of the mixture back and forth into the pan to form a crisscross pattern. Cook until crisp. Carefully remove and set aside. Repeat with remaining egg mixture, to make 4 egg nests.
4. Place the cucumber, carrot, red onion, cherry tomatoes, mint, coriander, Thai basil leaves and dressing in a large bowl and toss to coat.
5. Divide the egg nests between the plates and top with salad, sliced rump steak and peanuts to serve.

Tip: Beef can be substituted for chicken breast.