



VIETNAMESE NOODLE SALAD

Serves 2 (4 as a side)

Prep time: 25 minutes (including marinating time) | Cooking time: 10 minutes
Total time: 30 minutes

INGREDIENTS FOR THE BEEF

500g Maleny Black Angus Beef sirloin steak

1 1/2 tbsp oyster sauce

1 tbsp fish sauce

1 tbsp garlic, minced

1/2 tsp fresh ginger, grated

Black pepper

Cooking oil

INGREDIENTS FOR THE LIME FISH SAUCE DRESSING

3 tbsp lime juice (about one juicy lime)

3 1/2 tbsp warm water

1 1/2 tbsp fish sauce

2 tsp sugar

2 tsp minced garlic

INGREDIENTS FOR SERVING

Rice vermicelli noodles

Lettuce or microgreens

1 carrot, julienned

1 cucumber, julienned

Bean sprouts

Coriander, roughly chopped

Mint

Fried shallots

Roasted peanuts

TURN OVER FOR METHOD





METHOD

1. Slice Maleny Black Angus Beef steak thinly against the grain and marinate with oyster sauce, black pepper, garlic and ginger for 20-25 minutes.
2. Whisk together all ingredients to make the dressing and set aside. Adjust to taste.
3. Prepare vermicelli noodles according to packet instructions.
4. Prepare all the veggies: wash lettuce, microgreens and bean sprouts. Wash, peel and julienne carrot and cucumber. Prepare all the herbs.
5. Place noodles in serving bowls and top with veggies and herbs.
6. Heat frying pan over medium-high heat. When the pan is hot, add oil, then add beef in one single layer and let it cook undisturbed for 20-30 seconds. Add fish sauce and stir-fry until just cooked through. Work in small batches if needed to avoid crowding the pan.
7. Place the cooked beef over noodles, drizzle dressing and serve. It's a good idea to start with a small amount of dressing and taste to see if you want to add more.

TIPS:

To enjoy the Beef Noodle Salad warm, prepare everything else before stir-frying the beef. The noodles can be warmed up by running them through hot water very briefly. To warm up the dressing, you can microwave it for about 30 seconds. Put the noodles, veggies and herbs in the serving bowls, and then stir-fry the beef.

