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# Thai Beef Salad

## Description

This is my take on an Asian favorite. The salad is really easy to put together and a great way to use up leftover steak.

Total time: 35 min Yield: 6 Servings

## Ingredients

1 large bunch fresh cilantro  
juice from 2 limes (about 6 to 7 tablespoons)  
2 clove garlic (finely minced)  
1/4 cup spring roll dipping sauce (I like the Mae Ploy brand)  
1/4 cup Asian style salad dressing (sesame or Chinese chicken)  
1 Tbsp Thai or Vietnamese fish sauce  
pinch salt  
pinch black pepper  
1 large head romaine lettuce (washed and cut into bite-sized pieces)  
1/2 head Napa/Chinese Cabbage (sliced into thin strips)  
2 cup watercress (chopped)  
1/2 red onion (thinly sliced)  
3 Roma tomatoes (diced)  
1 large Japanese cucumber (thinly sliced on the diagonal)  
1 bunch mint (leaves only, roughly chopped)  
1/2 cup roasted peanuts (chopped)  
1/2 cup fried shallot (can substitute French fried onions)  
6 oz grilled steak (thinly sliced)  
fresh cilantro (for garnish)

Prep Time: 35 min Total Time: 35 min

## Instructions

Combine all the dressing ingredients (fresh cilantro, lime juice, spring roll dipping sauce, Asian style salad dressing, fish sauce, salt, and black pepper) in a food processor or blender and pulse until the cilantro is finely minced. Toss the lettuce, cabbage, watercress, onion, tomatoes, cucumber, and mint in a large bowl. Top with chopped peanut, fried shallot and steak. Garnish with extra cilantro for a beautiful presentation. Drizzle with the dressing and serve.

**Recipe brought to you by:**

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Chef Michi Holland

**Source:**

Chef Michi Watarai