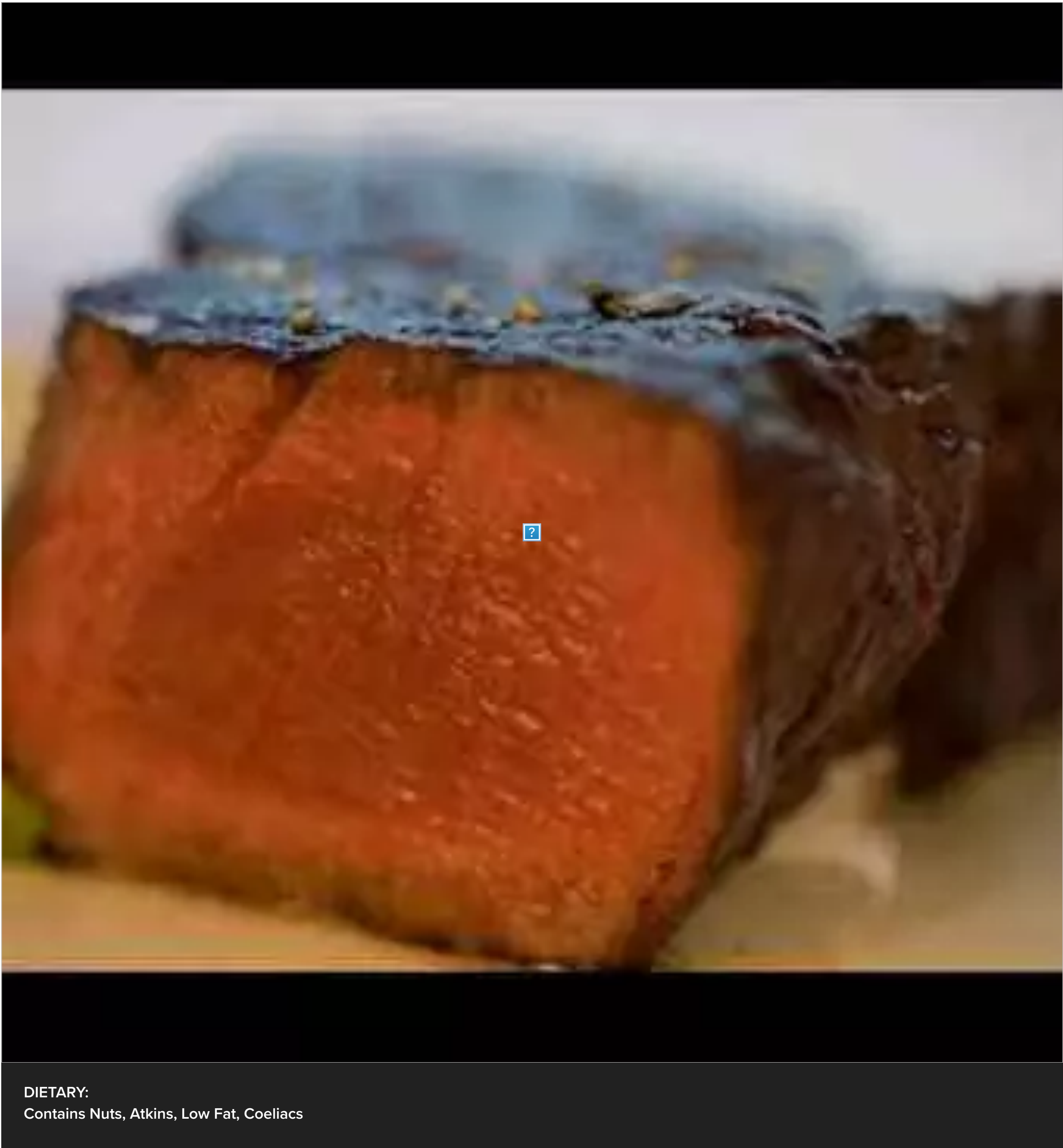


# Thai Beef Salad (Yam Nua) Submitted By Thomas Claus




DIETARY:  
Contains Nuts, Atkins, Low Fat, Coeliacs

MAKING THIS RECIPE

Ingredients

500 g beef-fillet or roast beef  
2 cloves of garlic  
2 stalks of fresh coriander  
25 g sugar  
1 tbsp soy sauce  
1 tbsp lime juice  
1 tsp thai kapee shrimp paste  
salt & pepper  
1 green onion (spring onion)  
3 birdseye chillies  
1/2 stalk parsley  
1 cucumber  
lettuce leaves

PRINT THIS RECIPE 

Method

This recipe has been very kindly submitted to us by Thomas Claus for us to share with you on our website. We hope you enjoy it but please do note that we are not able to try and test every recipe sent to us so all feedback is very much appreciated.


Slit the beef into very fine strips and sear quickly in a pan or wok. Leave the beef in a bowl to cool down.

Chop the garlic and the coriander leaves and mix with the sugar, the soy sauce, the lime juice, the shrimp paste and salt & pepper to prepare the salad dressing.

Chop the green onion and the chillies (remove the seeds if too hot) in fine slices. Mix the beef, the dressing, the sliced green onions and the sliced chillies.

Put the lettuce leaves on a serving plate, arrange the beef salad on top and garnish with chopped parsley and diced cucumber.


## Other recipes



Bakso (Indonesian Meatball And Noodle Soup)

INDONESIAN


TAKE A LOOK



Lentil And Sweet Potato Soup

INDIAN

TAKE A LOOK



Sayur Lodeh (Indonesian Vegetable Soup)

INDONESIAN

TAKE A LOOK