## RecipesCh@ se

## Thai Beef Noodle Salad

Yield: 4 min Total Time: 40 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/recipe-vietnamese-steak-noodle-salad-sunset-magazine">https://www.recipeschoose.com/recipes/recipe-vietnamese-steak-noodle-salad-sunset-magazine</a>

## **Ingredients:**

- 4 garlic cloves minced
- 1/4 cup asian fish sauce
- 1 1/2 tablespoons soy sauce
- 2 teaspoons sugar
- 1/2 cup peanut oil
- 1 1/2 pounds flank steak
- freshly ground pepper to taste
- 1/2 pound rice vermicelli noodles
- 2 tablespoons rice vinegar
- 6 cups mixed salad greens
- 1 red onion small, halved and thinly sliced
- 1/2 cup fresh basil preferably Thai

## **Nutrition:**

Calories: 760 calories
Carbohydrate: 57 grams
Cholesterol: 60 milligrams

4. Fat: 40 grams5. Fiber: 3 grams6. Protein: 40 grams7. SaturatedFat: 10 grams8. Sodium: 1940 milligrams

9. Sugar: 5 grams

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