

# Thai Steak & Noodle Salad

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/thai-chinese-cabbage-salad-recipe>

## Ingredients:

- 3 tablespoons fresh lime juice
- 1 tablespoon asian fish sauce
- 1 tablespoon agave nectar
- 1 tablespoon sesame oil
- 1 thai chile sliced paper-thin
- 1 lime
- 1/2 pound flank steak
- marinade purchased Asian, I use a sesame-ginger marinade, although teriyaki works great too
- linguine fresh or dried
- salt
- freshly ground pepper
- 2 scallions thinly sliced
- 1/2 cup mint leaves torn
- 1/4 cup cilantro leaves torn
- 1/2 cup basil leaves torn
- 4 cups shredded cabbage or arugula – your preference!
- 1 mango chopped
- 1 cup cherry tomatoes halved
- 1 avocado small, chopped
- 1/2 cup salted roasted peanuts chopped, plus 2 tablespoons for garnish
- lime wedges
- basil leaves

## Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 20 milligrams
4. Fat: 25 grams
5. Fiber: 12 grams

6. Protein: 23 grams
7. SaturatedFat: 5 grams
8. Sodium: 660 milligrams
9. Sugar: 15 grams

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