

Thai Beef Salad

Yield: 5 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/thai-green-veg-curry-recipe-indian>

Ingredients:

- 1 teaspoon sweet paprika
- 1 teaspoon cayenne pepper
- 4 tablespoons lime juice according to preference
- 3 tablespoons fish sauce
- 2 tablespoons water
- 3/4 teaspoon sugar
- 1 1/2 pounds flank steak trimmed
- salt
- pepper
- 3 shallots sliced thin
- 1 1/2 cups fresh mint leaves torn
- 1 1/2 cups cilantro leaves fresh
- 1 thai chile stemmed and sliced thin into rounds, omit if you don't want it too spicy
- 1 English cucumber seedless, thinly sliced or peeled with a potato peeler
- 4 cups greens I used a red leaf lettuce but I imagine nearly anything would be great

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 50 milligrams
4. Fat: 10 grams
5. Fiber: 3 grams
6. Protein: 33 grams
7. SaturatedFat: 4 grams
8. Sodium: 1140 milligrams
9. Sugar: 3 grams

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