

Spicy Thai Beef Salad

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- 2 cloves garlic smashed
- 1 pound flank steak
- 2 tomatoes cut into wedges
- 3 tablespoons soy sauce
- 2 tablespoons sesame oil chili-
- 2 tablespoons lime juice freshly squeezed
- 1 teaspoon sugar
- 1 piece ginger root peeled and cut into small chunks
- 1/4 cup fish sauce
- 2 tablespoons sesame oil chili-
- 1/2 cup fresh mint leaves chiffonaded, a.k.a. thinly sliced
- 1 serrano chili thinly sliced
- 3 tablespoons lime juice freshly squeezed
- 1/4 cup peanuts coarsely chopped
- 4 cups mixed salad greens
- 1 seedless cucumber thinly sliced
- 1 red onion small, small red onion, thinly sliced

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 40 milligrams
4. Fat: 26 grams
5. Fiber: 4 grams
6. Protein: 30 grams
7. SaturatedFat: 6 grams
8. Sodium: 2140 milligrams
9. Sugar: 8 grams

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