



'FARANG' THAI BEEF SALAD

WITH MINT, CHILLI AND GLASS NOODLES

PREP TIME: 10mins
COOK TIME: 20mins
SERVES: 4

INGREDIENTS

1kg Beef Mince
4 tsp Fish Sauce
4 tsp Soy
2 thumb Ginger
8 cloves Garlic
1 cup Mint
4 tsp Sugar
4 Lemon/Lime
2 chopped fresh chilli
3 cup Glass Noodles
1 cup oil

DIRECTIONS

- (1) Soak glass noodles to reconstitute them in hot water. Set in cold water to cool
- (2) Chop ginger and garlic and fry in oil. Use a medium heat. 5 mins
- (3) Fry beef mince with the ginger and garlic for 5 mins.
- (4) Add fish sauce, soy and lemon and mix well. Taste and make sure it's all good to your tastes. Take it out and set aside.
- (5) In a separate bowl, mix the drained glass noodles and the beef mix
- (6) Garnish with chopped chilli and mint.
- (7) Mix one more time and serve!

