


Asian Beef Noodle Salad

 Serves: 4

 Cooking Time 10 minutes

 Level: Capable



INGREDIENTS

350g packet fresh Singapore noodles
550g beef rump steak, trimmed
1/2 cup sesame, ginger and soy marinade
1 medium carrot, peeled, grated
2 cups beansprouts, trimmed
6 green onions, thinly sliced diagonally

PREPARATION

1. Place noodles in a heatproof bowl. Cover with boiling water. Stand for 2 to 3 minutes or until tender. Using a fork, separate noodles. Drain. Return to bowl.
2. Brush steak with 1 tablespoon marinade. Preheat a greased barbecue plate or chargrill over medium-high heat. Cook steak for 3 to 4 minutes each side for medium or until cooked to your liking. Transfer to a plate. Stand, covered, for 5 minutes. Thinly slice.
3. Combine remaining marinade with 2 tablespoons cold water. Add beef, carrot, beansprouts, onion and marinade mixture to noodles. Toss to combine. Serve.