

# FRESH INSPIRATION

OCTOBER 2023



Fresh Is Everything



LOFT  
COLOR  
FLAVOR



## Thai Beef Salad with Tuscan Spring Mix

### Salad

- 7 - 8 oz good quality sirloin, at room temperature
- 1 tbsp canola oil - ITEM 1617
- 1/4 tsp salt - ITEM 2094
- 1/4 tsp pepper - ITEM 5093
- 3 large handfuls Tuscan Spring Mix - ITEM 7775
- 10 cherry tomatoes, halved - ITEM 2434
- 1 small Thai chili, deseeded and thinly sliced - ITEM 3083
- 1/4 small red onion, thinly sliced - ITEM 1665
- 1/2 cucumber, cut horizontally then cut into slices - ITEM 259
- 1/4 cup cilantro/coriander leaves, lightly packed - ITEM 1322
- 1/4 cup mint leaves, lightly packed - ITEM 1336

### Directions

Place the garlic, cilantro stems and a small pinch of salt into a mortar and pestle. Grind until a smooth paste forms. Add the remaining dressing ingredients. Adjust sugar, lime juice and fish sauce to taste. Set aside.

Preheat a cast iron skillet over high heat until smoking.

Drizzle the beef with 1/2 tbsp of oil on both sides, then sprinkle with a good pinch of salt and pepper. Cook the beef to your liking (approx. 2 minutes per side for medium rare). Remove the beef from the skillet onto a plate. Loosely tent with foil and set aside for 10 minutes to rest.

Place lettuce in a bowl, drizzle with 1 tbsp dressing and toss.

Slice the beef thinly against the grain and place in a bowl with the remaining salad ingredients. Drizzle with more dressing and toss gently to combine. Pile dressed lettuce onto plates and garnish with peanuts and fresh herbs. Serve immediately.

Serves 2

### Dressing

- 1 garlic clove, finely minced - ITEM 10643
- 1 tbsp finely chopped cilantro/coriander stems - ITEM 1322
- 2 1/4 tsp white sugar - ITEM 10794
- 2 tbsp fish sauce - ITEM 7292
- 3 tbsp lime juice - ITEM 12127
- 1 tbsp canola oil - ITEM 1617
- 1 small pinch kosher salt - ITEM 2094

### Garnish

- 1/4 cup chopped peanuts - ITEM 4449
- Extra cilantro/coriander - ITEM 1322
- Mint leaves - ITEM 1336

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