



Authentic Thai Steak Salad

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

An authentic Thai recipe It was given to me by a family friend who was born in Thailand but raised in the US when her parents immigrated

Ingredients

— - ½ teaspoon ground black pepper - ¼ teaspoon kosher salt - 1 (1 1/2-pound) flank steak - ¼ cup fresh lime juice - 2 tablespoons soy sauce - 1 tablespoon brown sugar - 1 tablespoon fish sauce - 2 teaspoons minced garlic - 1 teaspoon chile-garlic sauce (such as Sriracha®) - 2 heads romaine lettuce - ? cup fresh mint leaves - ? cup fresh cilantro leaves - ? cup fresh Thai basil leaves

Instructions

1. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Sprinkle pepper and salt onto flank steak. Cook steak on preheated grill until desired doneness is reached
2. 5 to 6 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C). Whisk lime juice
3. soy sauce
4. brown sugar
5. fish sauce
6. garlic
7. and chile-garlic sauce together in a bowl. Mix romaine lettuce
8. mint
9. cilantro
10. and basil together in a bowl; spoon about 6 tablespoons lime juice mixture over romaine mixture. Toss to coat. Cut steak into strips and place strips into remaining lime juice mixture; let sit for steak to marinate
11. 1 to 2 minutes. Place steak on romaine mixture.