

East West Bake Cooking Show

BEEF SALAD

Chef Norman Musa



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Episode 10 – Beef Salad by Chef Norman Musa

Serves 2

Ingredients

200g roast beef, thinly sliced

100g spinach

1 carrot, peeled and julienned

For the dressing

1 lime for the juice

1 tablespoon fish sauce

1 tablespoon brown sugar

1 red chilli, deseeded and julienned

For the garnish

Fresh coriander, leaves picked

1 spring onions, diagonally sliced

2 tablespoons ready salted peanuts, coarsely crushed

In a large bowl, add all the dressing ingredients and mixed well.

Add the beef and coat well with the dressing. Next add the spinach and give a good mix.

Transfer to a serving bowl and garnish with coriander, spring onion and crushed peanuts

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