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Tai Beef Salad

- 1/4 cup fresh lime juice
- 1/4 cup fresh orange juice
- 2 tbsp fish sauce
- 1 tbsp rice wine vinegar
- 1 tbsp dark brown sugar
- 1 tbsp grated jalapeno
- 5 scallions, very thinly sliced (some white and green parts)
- 8 cups very thinly sliced Napa cabbage
- 2 cups packaged shredded carrots
- 1 cup loosely packed, roughly chopped mint
- 1 cup loosely packed, roughly chopped cilantro
- 1/2 pound flank steak

Preheat broiler to high. In a small bowl, whisk together lime and orange juice, fish sauce, rice wine vinegar, sugar and jalapeno. Add scallions and set aside. In a large salad bowl, toss together cabbage, carrots, mint and cilantro. Set aside

Season steak with salt and pepper and place on broiler pan. Broil, turning once, until done to your liking. Remove meat to a cutting board and let cool 10 minutes before slicing thinly. Add cabbage salad, then add dressing and toss evenly.