



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

ASIAN BEEF & VERMICELLI NOODLE SALAD



PREP
15 min



COOK
25 min



SERVES
4

INGREDIENTS:

- > 250g Vermicelli Noodles
- > 1 Packet Flat Iron Steak
- > 200g Mushrooms
- > 1 Red Capsicum
- > ½ Parsley Bunch
- > ½ Coriander Bunch
- > 1/3 Cup Peanuts
- > ¼ Cup Dressing
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Sesame Oil
- > Cooking Oil

METHOD – GET COOKING!



1 Bring a kettle to the boil. Place vermicelli noodles into a bowl, cover with boiling water and let sit for 5 minutes.

Drain noodles, refresh under running cold water and then drain again. Drizzle with some sesame oil and set aside.

2 Pat dry the beef steaks and season with salt and pepper.

In a hot frying pan, drizzle olive oil and sear the steaks for 3 minutes on each side. Turn off the heat and let rest for 10 minutes. Remove steak and juices from pan and set aside.

Meanwhile, slice the mushrooms, cut capsicum into thin strips and roughly chop the peanuts. Wash and pick the coriander and parsley and set it all aside.

3 Using the same hot frying pan, drizzle cooking oil and sauté the capsicums for 3-4 minutes and set aside. Then add mushrooms and cook for another 3-4 minutes and set aside.

Add ¼ cup of the dressing to the pan with the juice of ½ a lemon, bring to the boil and quickly add the noodles.

4 In a large bowl, place noodles with the dressing, the picked herbs, peanuts, capsicum and mushrooms.

Finely slice the steaks and add to the bowl including the meat juices, toss well and serve warm or room temperature.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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