



Beef, mushroom & noodle salad

Preparation: 20 minutes

Cooking: 15 minutes

Serves: 4

400g beef rump steak
8 large flat mushrooms, sliced
olive oil cooking spray
salt & ground black pepper
350g packet fresh Singapore
noodles (see note)
2 tbs kecap manis
1/4 cup sweet chilli sauce
2 tbs peanut oil
6 green onions, sliced
1/2 cup unsalted roasted peanuts, roughly chopped

1. Preheat a barbecue or char-grill on medium-high heat. Spray steak and mushrooms with oil and season with salt and pepper. Barbecue or char-grill steak for 4 minutes on each side (for medium) or until cooked to your liking. Remove to a plate, cover with foil. Set aside to rest.
2. Barbecue or char-grill mushrooms for 5 minutes, tossing often until tender. Transfer to a plate.
3. Meanwhile, place noodles in a heat-proof bowl. Cover with boiling water. Set aside for 5 minutes. Drain, refresh in cold water. Separate noodles. Place noodles in a large bowl.
4. Combine kecap manis, sweet chilli sauce and oil in screw-top jar. Shake well.
5. Slice steak into 1 cm-thick slices. Add to the noodles with mushrooms, green onions, peanuts and dressing. Gently toss to combine. Serve.

Note: Singapore noodles are located in the fridge section of the
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