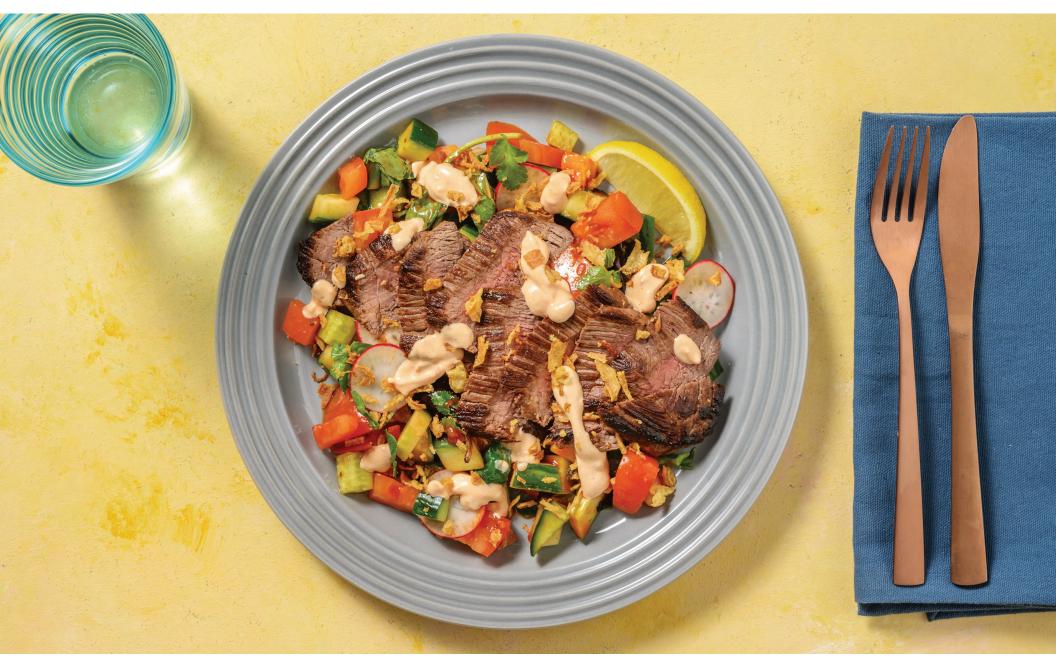


# Japanese-Style Beef Salad with Ponzu Dressing & Sriracha Aioli

Box to plate: 15 mins

FRESH & FAST





# Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You'll need

(along with the basics)



# 1. Sizzle



**Beef Rump** 

# 2. Chop Tomato Cucumber Radish Lemon Garlic Aioli Sriracha



## From the pantry



## From the cool pouch

2P 4P

Beef Rump 1 pkt 1 pkt

- Place **beef** between two sheets of baking paper. Pound with rolling pin until slightly flattened (this ensures it's extra tender!)
- Heat olive oil in frying pan over high heat. Season beef
- Cook beef for 5-6 mins or until cooked to your liking
- Transfer to a plate to rest

- Roughly chop tomato and cucumber
- Trim and thinly slice radish
- Cut **lemon** into wedges
- In a bowl, combine garlic aioli and sriracha

- In a second bowl, combine ponzu, sweet chilli, salad leaves, tomato, cucumber, radish, peanuts and torn coriander and mint
- Add a drizzle of oil. season and toss
- Slice steak
- Divide steak and salad between plates. Top with sriracha aioli and crispy shallots
- Serve with lemon wedges

# Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.







### Top Steak Tips!

- 1. Use paper towel to pat steak dry before seasoning.
- 2. Check if steak is done by pressing on it gently with tongs rare steak is soft, medium is springy and well-done is firm.
- 3. For ultimate tenderness, let steak rest on a plate for 5 minutes before slicing.