

Asian Noodle Salad with Filet



Tasty dish to share at the backyard BBQ!

Ingredients:

1 package Chinese noodles
1 pound filet of beef - grilled and cut into 1/2 inch cubes
1 1/2 cups cherry tomatoes halved
1 1/2 cups mango - peeled and cubed
1/2 cup roasted peanuts - chopped
1 cup Napa cabbage - shredded
1 cup cilantro leaves - chopped
1 cup mint leaves - chopped
1 cup basil leaves - chopped
2 scallions - sliced thinly
Herbs for garnish - cilantro, mint and basil leaves
1 tablespoon sesame seeds for garnish

Lime Drizzle

3T lime juice and zest of 1 lime
1-2 garlic clove crushed and minced
1/2 teaspoons grated ginger
3 tablespoons soy sauce
1 tablespoon honey
2 tablespoons toasted sesame oil
1/3 cup olive oil or avocado oil

Preparation:

Noodle Salad

Cook noodles according to directions on package, rinse and set aside to cool in serving bowl, drizzle with a little olive oil to prevent sticking. Prepare all fresh ingredients and set aside in a bowl. Save some herbs for garnish. Make lime drizzle.

Lime Drizzle

Put all ingredients in blender and blend until smooth. Taste and adjust seasoning if necessary.

Heat grill on high for 10 minutes. Brush olive oil, salt and freshly ground pepper on filet then grill until desired doneness. 10-12 minutes per side. Let rest then slice and cut into bite size chunks.

To assemble salad - toss noodles with drizzle then add vegetables and meat and toss, check for flavor and add more drizzle if needed. Garnish with chopped peanuts, a few herbs and sesame seeds. Serve immediately.

Serves 4 - 6

Serve with:

Kunde Family Winery Zinfandel

