



CHILLI & BASIL BEEF NOODLE SALAD

- 200g dried rice vermicelli noodles
- 1 bunch asparagus, woody ends trimmed, cut into thirds diagonally
- 600g beef scotch fillet steaks, excess fat trimmed
- Olive oil spray
- 2 tbs fish sauce
- 2 tbs fresh lime juice
- 1 tbs brown sugar
- 2 tsp crushed chilli
- 1 cup fresh basil leaves, torn



Place the noodles and asparagus in a large heatproof bowl and cover with boiling water. Set aside for 10 minutes or until the noodles are tender and the asparagus is bright green and tender crisp. Drain. Use kitchen scissors to coarsely chop the noodles. Return the noodles and asparagus to the bowl.

Meanwhile, preheat a barbecue grill or chargrill on high. Season the beef with salt and pepper. Spray lightly with olive oil spray. Cook on grill for 4 minutes each side for medium or until cooked to your liking. Thinly slice across the grain.

Combine the fish sauce, lime juice, sugar and chilli in a jug. Add the beef, dressing and basil to the noodle mixture and toss until well combined. Serve.

