

Thai beef rice bowl

Ingredients

- 1 piece of steak
- 1 garlic clove
- 1 tsp fish sauce
- Salt and pepper
- 1 tbsp. oil
- $\frac{1}{2}$ red onion
- $\frac{1}{2}$ tsp cornflour (corn-starch), mixed with $\frac{1}{2}$ tbsp. water
- 1 spring onion
- $\frac{1}{2}$ a cup rice,
- Some lettuce
- A piece of cucumber
- $\frac{1}{2}$ a tomato
- A small amount fresh coriander
- $\frac{1}{4}$ of a lime

Stir-fry sauce:

- 1 and a $\frac{1}{2}$ tbsp. oyster sauce
- 1 tbsp. white vinegar
- $\frac{1}{2}$ tbsp. fish sauce
- 1 tsp dark soy sauce
- 2 pinches of sugar

Method

1. Cook and sieve the rice when ready
2. Slice a wedge of lime.
3. Cut the garlic, spring onion and coriander finely.
4. Slice the onions, lettuce, cucumber and tomato.
5. In a ramekin mix well the cornflour and water.
6. Slice the beef into thin strips.
7. In a glass bowl add the beef strips, garlic, fish sauce and 2 pinches of salt and pepper. Mix well and set to the side.
8. In a measuring jug make the stir fry sauce, mix well and set to the side.
9. Heat the oil and fry the beef till it starts browning.
10. Add the red onion and stir-fry for a minute.
11. Add the stir-fry sauce.
12. Now add the cornflour mixture and simmer for a minute or until the sauce is thick and glossy.
13. Mix through the spring onion.
14. Lay your rice down.
15. Add the lettuce, cucumber, tomato, spoonful of beef and fresh herbs.
16. Serve with a wedge of lime.