Sichuan Beef On Chilli & Beetroot Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

1. Thin frying steak
2. Watercress salad
3. Sichuan peppercorns
4. Salt
5. Lime
6. Olive oil
7. Spring onion
8. Fresh chilli
9. Beetroot
10. Cucumber

Instructions

Easy this one.

- Place your salad leaf's in a bowl or on a plate.

- Chop the cucumber and add to the salad.
- Season your beef with plenty of ground sichuan pepper and salt. Fry on a super hot griddle pan for about a minute on each side.
- Meanwhile cut the beat root in to thin slices.
- Finely chop your chilli (I used 2 birdseye chili's).
- Mix the chilli and beetroot together and add to the salad.

I made a simple dressing for the salad to make sure it isnt too dry.

- Finely chop the spring onion.
- Put olive oil in a bowl, add the spring onion.
- Season with lime, black pepper & salt.
- Add to the salad.

Whip the steak off the griddle, slice and serve on top of the salad.