



Asian Steak Strips and Butterbean Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 2 steak fillets
- 200g butterbeans
- Large handful of spinach and watercress
- 1 tbsp sesame oil
- 1 tbsp veggie oil
- 2 tsp rice vinegar
- 1 tsp soy sauce
- 1 tsp hoisin sauce (I have a recipe elsewhere on this site if you want to try making your own!)
- Touch of ginger, grated
- Salt and pepper

Instructions

1. Mix together the oils, vinegar, sauces and ginger.
2. Season the steaks and cook in a hot pan for a few minutes on each side (longer if you prefer well done). Take out the pan and rest for 5 minutes.
3. Toss the spinach and watercress in the sauce you made.
4. Divide onto two plates and sit the butterbeans on top.
5. Slice the steaks and arrange on top of the salad, garnishing with some more watercress and drizzling with any remaining sauce.
