FROM OUR KITCHEN

Black pepper beef kebabs with rice noodle salad



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	3

01 Ingredients

- [ ] 600 g diced beef (3cm cubes)
- [ ] 1 large red onion, cut into wedges
- [ ] 250 250g cherry tomatoes
- [ ] 1 yellow capsicum, cut into 3cm pieces
- [ ] 1 green capsicum, cut into 3cm pieces
- [ ] 1 tbsp vegetable oil
- [ ] 2 tbsp kecap manis
- [ ] 1 tbsp cracked black pepper
- [ ] 200 g dried rice noodles
- [ ] 2 2 cups (270g) frozen broad beans
- [ ] 2 tbsp mirin
- [ ] 2 tsp fish sauce
- [ ] 1 Lebanese cucumber, peeled into ribbons
- [ ] 1.2 cup mint leaves

- [ ] 1.2 cup coriander leaves

02 Step-by-step method

01 Using 8 metal or bamboo skewers, thread beef, onion, tomatoes and capsicum alternatively onto skewers. Brush skewers with oil and kecap manis, sprinkle with pepper and season with sea salt.

02 Pre-heat a char-grill pan or barbecue over medium-high heat and cook skewers for 8 to 10 minutes, turning often, or until lightly charred and cooked through.

03 Meanwhile, prepare noodles according to packet instructions. Drain and rinse under cold water. Prepare broad beans according to packet instructions. Drain and when cool enough to handle remove from shells.

04 In a screw-top jar place lime zest and juice, mirin and fish sauce. Shake well to combine. Place noodles, broad beans, cucumber and herbs in a large bowl. Drizzle with dressing and toss to coat.

05 Serve skewers with noodle salad and lime wedges.

03 Chef's tips

- You will need 8 bamboo or metal skewers for this recipe - soak bamboo skewers for 10 minutes to prevent burning.

- Substitute broad beans with edamame or sugar snap peas.

- You can dice your own beef using rump, sirloin, scotch fillet or eye fillet.