FROM OUR KITCHEN

Thai beef patties and rice noodle salad



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
14 min	25 min	39 min	4

01 Ingredients

- [ ] 500 g beef mince
- [ ] 1 egg yolk
- [ ] 2 tbsp fresh Thai herb blend
- [ ] 100 g dried rice stick noodles
- [ ] 125 g baby corn, halved lengthwise
- [ ] 100 g snow peas, trimmed, thinly sliced lengthwise
- [ ] 2 green onions, thinly sliced diagonally
- [ ] 1 cup Thai basil leaves
- [ ] 2 tbsp sweet chilli sauce
- [ ] 1 lemon, zest finely grated, juiced

02 Step-by-step method

01 Place the beef mince, egg and Thai herb blend in a large bowl. Using your hand bring the mixture together and knead until just combined. Shape 1 tbsp measures of mixture into small patties. Brush or spray the patties lightly with oil.

02 Preheat a non-stick pan over a moderately high heat. The patties should sizzle when you add them to the pan, lower the heat to moderate. Cook the patties in three batches for 6-8 minutes each, reheat the pan after each batch. Cook patties until cooked through.

03 Meanwhile, place noodles and corn in a large bowl. Cover with boiling water. Stand for 5 minutes or until noodles are tender. Drain. Rinse under cold running water. Drain. Add snow peas, green onion and basil, toss to combine. 4 Combine sauce, zest and juice in a small jug. Serve beef patties with rice noodle salad and sauce mixture drizzled over.

03 Chef's tips

- Patties should not be served undercooked, rare or pink. A good guide is that when a skewer is inserted into the meatball the juices run clear.

- The fresh Thai herb blend is available in tubes in the chiller section of the fruit and vegetable aisle.

- If Thai basil is unavailable you can use basil or coriander instead.