

Steak, Slaw & Crispy Noodle Salad



Fire up the pan for a dish that's all about flavour and crunch. Juicy, seared skirt steak meets a fresh, zesty kale slaw — finished with a generous handful of Chang's crispy fried noodles for that perfect snap.

Recipe supplied by Chang's.

Ingredients

2 packets Chang's Original Fried or Crunchy Noodles

1/2 cup Chang's Crispy Noodle Salad Dressing

4x 200g skirt steaks, trimmed or 2 x 350g packets pillow steaks

1 bunch curly kale, stalks removed, leaves shredded

2 green onions or shallots, sliced into thin strips

1/2 Chinese cabbage, shredded

2 large carrots, finely julienned

Method:

1. Brush steaks with 2 tbsps of the salad dressing and cook in an oiled or non-stick frying pan over

high heat; turning once until well browned and cooked to your liking (2 minutes each side for medium rare).

2. Remove from pan to a plate and set aside to rest.
3. Combine kale, onion, cabbage, carrot and remaining dressing in a large bowl, slice beef thinly across the grain and serve with the kale slaw.
4. Serve topped with mint and coriander leaves and toasted sesame seeds if desired.