

Beef Salad with Peanuts

QTY: 5 servings

Ingredients:

- 500 gr. Beef Meat (fillet)
- 2 Red Peppers
- 150 gr. Onion
- 130 gr. Roasted Peanuts
- 3 TBSP Lemon Juice
- 2 TBSP Soy Sauce
- ½ TSP Chili Powder
- ½ TSP Curry Powder
- Vegetable Oil (around 3 TBSP)

Steps:

1. In a mixing bowl, mix the **Lemon Juice**, **Soy Sauce**, **Chili Powder**, and **Curry Powder**.
2. Cut the **Red Pepper** and **Onion** into thin slices.
3. Cut the **Beef Meat** into small slices.
4. In a cooking pan heat some **Vegetable Oil** and cook the **Beef Meat**. The meat will throw some liquid, and then it will absorb all the liquid in the pan.
5. When the meat is cooked and still hot pour it into the juice mixture and mix well to coat all the meat with the mixture.
6. Directly add the **Red Pepper**, **Onion**, and **Peanuts** to the mixture and mix for 2 min.
7. Set aside for some time to cool and serve directly.

Note: This recipe doesn't taste well if stored in a refrigerator. It is preferable to serve fresh. In case you had to store it in a refrigerator, remove it ahead of time and let it get the room temperature before serving.

