



Nam Tok

Recipe from:

Chao Phraya Thai & Sushi Grill

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Nam Tok is a Thai beef salad with a fresh citrus dressing that allows the savory beef to shine through. Jasmine rice toasted and crushed helps bring out that true Thai traditional flavor.

INGREDIENTS:

- 1 petite filet
- romaine, chopped
- 1/8 cup sliced red onion
- shredded carrots
- half to full bunch mint, depending on taste
- 1 tsp. fish sauce
- 1 tsp. fresh lemon juice
- 1 tsp. fresh lime juice
- 1 tsp. toasted and crushed jasmine rice

DIRECTIONS:

Step 1: Marinate beef in 1 tablespoon black pepper and 1½ tablespoon soy sauce. Grill to medium rare or medium.

Step 2: Once cooked, let meat rest for a short time, then slice against the grain into thin bite-sized slices.

Step 3: Mix all other ingredients except romaine and add meat. Mix well.

Step 4: Toss with romaine, sprinkle with toasted rice and arrange on a plate.

Serve with jasmine rice.