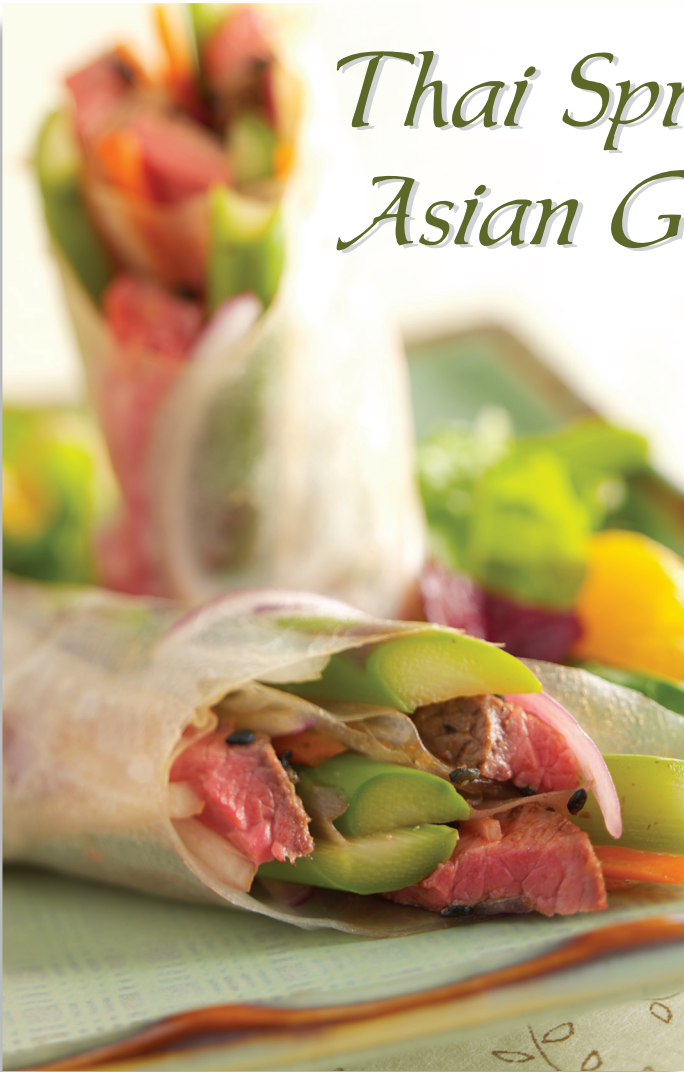


# Thai Spring Rolls with Asian Ginger Salad



Thai food is one of the hottest trends in American cooking today. The philosophy behind this cuisine is to encompass all five fundamental tastes—sweet, sour, spicy, salty and bitter—in one dish. It may seem overwhelming to prepare at home, but the *Certified Angus Beef*® (CAB) brand's recipe for Thai Spring Rolls with Asian Ginger Salad eliminates the intimidation. Using easy-to-find ingredients and step-by-step preparation methods, the recipe is sure to become an at-home favorite.

Begin with CAB sirloin to ensure the dish is flavorful, tender and juicy. Add the sriracha (pepper sauce, available at most grocery stores), and you've got the spicy taste—a little warm, but not overpowering. The coleslaw mix marinated in vinegar, mirin (a sweet cooking wine), ginger and sugar evokes the sweet and sour flavors to perfection. When combined, the Mediterranean salad mix and sesame ginger dressing offer a hint of bitter saltiness to this mouthwatering Thai meal.

The CAB brand is *Angus beef at its best*®, known worldwide for its mouthwatering flavor, tenderness and juiciness. For recipes, cooking tips or grocer locations, visit [certifiedangusbeef.com](http://certifiedangusbeef.com).

## Ingredients

$\frac{3}{4}$  pound **Certified Angus Beef**® sirloin, sliced thin  
1½ ounce sriracha or pepper sauce  
2 teaspoons red curry paste  
1 tablespoon black sesame seeds  
1 tablespoon canola oil  
 $\frac{1}{2}$  cup rice wine vinegar  
 $\frac{1}{4}$  cup mirin (sweet cooking wine)  
1 tablespoon chopped ginger  
2 tablespoons sugar  
2 tablespoons salt  
8 ounces pre-packaged coleslaw mix  
12 pieces asparagus (top 2-3 inches),  
blanched with woody ends pared  
8 spring roll papers  
12 ounces pre-packaged Mediterranean salad mix  
6 ounces Asian sesame with ginger salad  
dressing or any soy-based salad dressing  
16 mandarin orange segments  
2 ounces chow mein noodles

## Instructions

Combine sriracha, curry and sesame seeds and place in zipper-lock plastic bag with sirloin. Seal and marinate overnight in refrigerator.

Combine vinegar, mirin, ginger, sugar and salt; bring it to a boil, stirring occasionally. Turn off and let sit for 10 minutes. Pour liquid through strainer over coleslaw mix, cool and marinate overnight in refrigerator.

In large pan, heat oil to smoking point. Remove steaks from bag; discard marinade. Panfry steaks to medium rare (140°F internal temperature) or desired doneness. Cool.

Place spring roll paper in hot water until it becomes pliable. Towards the bottom of each paper, place 1 ounce vegetables, 1½ ounces beef and 3 asparagus spears. Fold ends to center, rolling firmly.

In medium-sized bowl, place Mediterranean salad mix. Drizzle salad dressing around sides of bowl and toss to coat with dressing.

To assemble, place 4 mandarin oranges on plate and top with 3 ounces salad mix  $\frac{1}{2}$  ounce chow mein noodles. Cut 2 spring rolls in half, on the bias. Place one piece beside the salad; lean a second piece against it. Repeat with 2 remaining pieces.

## Serves 4

*Nutritional Information per Serving: 595 Calories; 22g Fat; 4g Saturated Fat; 37mg Cholesterol; 78g Carbohydrate; 4g Dietary Fiber; 22g Protein; 5300mg Sodium; 21% daily value Iron (based on 2,000 calorie diet).*

*Recipe provided by Certified Angus Beef LLC*