

“Give me  
a Mandy  
Mum!”



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Co-founder of 4 Ingredients

# AUSSIE MANDARIN THAI BEEF SALAD

**SERVES 4**

## INGREDIENTS

**1 Aussie Mandarin zest and segment**

**3 tbs olive oil**

**2 tbs Gourmet Garden  
Thai blend**

**500g beef strips**

## METHOD

Take 1 tbs Aussie Mandarin zest and 2 tbs of juice from the Aussie Mandarin.

Place any remaining segments aside. Whisk Aussie Mandarin zest, juice, 2 tbs olive oil and Thai blend together. In a wok or frying pan heat 1 tbs oil and add beef. Stir fry ingredients until the beef has browned. Pour sauce over the browned beef and mix together until evenly coated.

## PLATING

Serve on a bed of rice or stack of mixed salad leaves, drizzled with remaining juice and topped with mandarin segments.



**Aussie Mandarins**