



Thai beef salad nam tok with jim jaew dressing Free Recipe 10042025

Description

Recipe

Thai beef salad nam tok with jim jaew dressing

Jim jaew is a versatile dipping sauce originating from the Northeastern part of Thailand. It is sweet, sour and a little spicy and crunchy. It is often eaten as a condiment with grilled beef, chicken or fish. But I love having it with just sticky rice and vegetables.

[Banzai Japan MV](#)

https://www.youtube.com/watch?v=k_vQsyC_F1A

Shopping List

Fruit and vegetables 40g/1½oz Little Gem lettuce, leaves separated ¾ tbsp dried red chilli flakes small handful fresh coriander, roughly chopped 1 large garlic clove, crushed 1 lime, juice only small handful fresh mint leaves, roughly chopped ½ shallot, finely sliced 1 spring onion, finely sliced Tins, packets and jars 15g/½oz uncooked glutinous rice Cooking ingredients salt and freshly ground black pepper 1 tbsp fish sauce ½ tsp maple syrup 2 tbsp rapeseed oil 1 tsp sugar Meat, fish and poultry 200g/7oz prime thick-cut tenderloin fillet steak, at room temperature

<https://youtu.be/RR8YYeb4PMk?si=KmCkolvULfrlxyK9>

[Book Novotel Hotel](#)

Mion Music Video – [Home Page](#)

Category

1. Country
2. All Recipes

Tags

1. chilli flakes
2. ground black pepper
3. mint leaves
4. sugar
5. juice
6. fresh mint leaves
7. fresh coriander
8. lime juice
9. large garlic clove
10. coriander
11. maple syrup
12. handful fresh coriander
13. rice
14. uncooked glutinous rice
15. flakes
16. pepper
17. glutinous rice
18. Little Gem lettuce leaves
19. onion
20. leaves
21. Gem lettuce leaves
22. black pepper
23. thick-cut tenderloin fillet steak
24. lettuce leaves
25. fish sauce
26. tenderloin fillet steak
27. spring onion
28. fillet steak
29. Dairy-free
30. shallot
31. steak
32. Egg-free
33. lime
34. prime fillet steak
35. Gluten-free
36. garlic clove
37. salt and freshly ground black pepper
38. Thai beef salad (nam tok) with jim jaew dressing
39. clove
40. uncooked
41. dried red chilli flakes
42. rapeseed oil
43. glutinous
44. red chilli flakes
45. freshly ground black pepper
46. spring

Date Created

April 3, 2025

Author

admin

default watermark