

ARCHIVED RECIPES

ROAST BEEF SALAD**Ingredients:**

- 4 slices Gardenia Bread
- 50g beansprouts, wash and remove tails
- 1 small head of lettuce, break into small pieces
- 300g roast beef (you can also use roast chicken or lamb)
- 1 Bombay onion
- 1 red capsicum

Dressing:

- 3 tbsp plum sauce
- 4-6 pcs bird chillies, thinly cut
- salt and pepper to taste
- 1 tbsp lime juice
- 1 tsp salad oil

**Garnishing:**

Toasted sesame seeds and salted peanuts.

Cooking Method:

1. Cut Gardenia Bread into small cubes and deep-fry in oil till golden and crispy.
2. Drain and leave aside. In a large salad bowl, combine all the ingredients together and toss lightly.
3. Sprinkle with toasted sesame seeds and some salted peanuts.