

# Asian Steak Salad with Cabbage and Carrots

**3/4 cup soy sauce**  
**1/4 cup fish sauce**  
**1-2 T sambal chili paste, to taste**  
**1/4 cup dark sesame oil**  
**3 limes, juiced**  
**8 oz steak**  
**1/2 cup raw white rice**  
**4 cups shredded green cabbage**  
**1 cup shredded carrots**  
**1 bunch green onions, sliced**  
**1/4 cup basil leaves, snipped with scissors or torn with fingers**  
**1/4 cup mint leaves, snipped with scissors or torn with fingers**  
**1/4 cup black and white sesame seeds, toasted**  
**salt and pepper, to taste**

To make dressing, combine soy sauce, fish sauce, chili paste, sesame oil and lime juice in a mixing bowl. Pour about 1/2 cup of dressing over the steak to marinate for at least 20 minutes to as long as overnight. Reserve remaining dressing for the slaw.

Place rice in a small sauté pan and toast on low/medium heat, stirring occasionally, until it turns golden brown. Crush the rice with a mortar and pestle or the back of a cool sauté pan, until the size of sesame seeds.

Mix the cabbage, carrots, green onions, basil, mint, rice and sesame seeds in a bowl. Pour enough dressing to coat the slaw and toss. Season with salt and pepper and refrigerate.

Preheat grill or sauté pan to medium high heat. If using a sauté pan add a tsp of olive oil. Cook the steak on both sides to desired doneness, about 3-6 minutes per side. Allow steak to rest for 5 minutes. Slice thinly against the grain and combine with the slaw. Taste and adjust seasoning.

*Recipe by Garden Chef Julia LeRoy*



ATLANTA BOTANICAL GARDEN