**Bitchin' Thai Beef Salad**

Is it a salad? Is it a bowl? It’s both, and it’s Bitchin’! Thin-sliced marinated Thai beef, crisp cabbage, quick-pickled veggies, and fresh herbs all tossed together and drizzled with fiery Sriracha Bitchin’ Sauce. Pair it with a cold Mosel Riesling and you’re living right!

Serves: 1–2  
Prep Time: 20 min (plus marinating)  
Cook Time: 10 min  
Calories: ~500 per serving

### Ingredients

* ⅓ lb Marinated Thai Beef (see below)
* 1 cup cabbage, thinly sliced (red, green, or both!)
* ¼ cup bean sprouts
* 1 cup Fresh Roll Pickled Veggies\* (see below)
* Juice of 1 lime
* 1 tbsp soy sauce
* 1 tbsp fresh mint, chiffonade
* 1 tbsp Thai basil, chiffonade
* 1 tbsp fresh cilantro, chopped
* ½ small shallot, sliced into rings
* 1 tsp sliced Thai chili (optional for heat)

Saucy Superstar  
¼ cup Sriracha Bitchin’ Sauce

### Instructions

1. Prep your beef:  
Marinate your beef ahead of time (see below) and grill or pan-sear to medium rare. Let rest, then slice thinly against the grain at a slight angle.

2. Pickle the veg:  
Make your quick pickled veggies (see below) and let them sit while you prep the rest.

3. Build the base:  
In a bowl, add sliced cabbage and bean sprouts to one side. Drizzle with fresh lime juice and soy sauce, then layer the shallot rings on top.

4. Add the color:  
Add your quick pickled veggies next to the cabbage.

5. Bring the heat:  
Roll your mint, basil, and cilantro leaves into a tight bundle and slice thin (chiffonade). Fluff them up.

6. Beef it up:  
Place sliced beef over the cabbage and drizzle generously with Sriracha Bitchin’ Sauce. Top with 2 tablespoons of the fresh herbs.

7. Finish strong:  
Scatter remaining herbs and Thai chili slices over the whole bowl. Add another squeeze of Sriracha Bitchin’ Sauce if you love the heat!

Pair with a crisp glass of Mosel Riesling—cheers to a Bitchin’ Thai feast!

### Marinated Thai Beef

* 3–4 lb flank steak (for leftovers!)
* 3 cloves garlic, minced
* ½ cup soy sauce
* 2 tbsp fish sauce
* ¼ cup coconut sugar
* 1 tbsp roasted chili paste
* 2 tbsp grapeseed oil
* Juice of 1 lime

Add all marinade ingredients and steak to a large zip-top bag. Refrigerate for at least 1 hour or overnight for maximum flavor. Grill or sear to your preferred doneness.

### Fresh Roll Pickled Veggies

* 1 carrot, julienned
* ½ English cucumber, julienned
* 1 yellow bell pepper, julienned
* ½ cup rice vinegar
* 1 tsp salt
* 1 tsp sugar

Place all julienned veggies in a shallow bowl. Pour vinegar over, sprinkle with salt and sugar, toss lightly, and let sit to pickle while you prepare everything else.