

MagiMix Thai Salad

- 6 medium carrots (300 g)
- 3 mini cucumbers (300 g)
- 1/4 green cabbage (150 g)
- 1 lb. beef steak (to be fried 5 mins)
- 1 tbsp sunflower oil
- ¼ cup peanuts
- Salt, pepper

FOR SAUCE

- 2 tbsp fish sauce
- 2 tbsp brown sugar
- 3 limes
- 2 cloves of garlic
- 1/4 bunch of coriander
- 1 chilli pepper, seeds removed

Directions

1. Place lemon juice in bowl, coriander, garlic, chili, Fish sauce and sugar
2. Blend for 30 sec.
3. Attach tagilatelle cone
4. Spiralize cucumbers and carrots
5. Attach 2 mm slicing disc
6. Slice cabbage

