

# Thai Salad

- Marinate some meat in soy sauce, fish sauce, rice vinegar and sesame oil.
- Later, grill (or fry) the meat.
- Meanwhile make a dressing from sweet pepper sauce, fish sauce, rice vinegar and sesame oil.
- Prepare some vegetables (sliced peppers, cucumber, hot pepper, ginger, leeks, etc.) and some herbs (cilantro, mint, basil, etc.).
- Slice the meat and add lime juice and sambal olek.
- Put vegetables and herbs and meat on a plate, add some peanuts and dressing.