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MEAL MATHS

Whizz up fabulous food in an instant with these clever, time-saving ingredients

Vietnamese venison and peanut salad



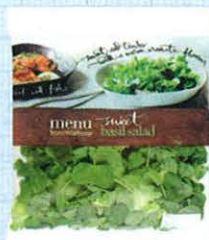
Waitrose LOVE life
Roasted Peanuts
(£1.44/250g)

+



Waitrose New Zealand Venison
Steaks (£29.99/kg)

+



Menu From Waitrose Sweet
Basil Salad (£1.79/80g)

+



Nem Viet Vietnamese
Dipping Sauce
(£1.59/200ml)

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Serves 4; takes 20 minutes. Toast 100g **peanuts** in a dry frying pan until golden, then roughly chop. Return the pan to a high heat. Lightly coat 2 **venison steaks**

in vegetable oil and season. Fry, turning often, until cooked to your liking; about 3-4 minutes for rare or 5-7 minutes for medium. Rest under foil for 5 minutes, then

slice thinly. Toss with the **sweet basil salad**, 1-2 tbsps **Vietnamese dipping sauce** and most of the peanuts. Divide between plates and scatter over the remaining peanuts. »