

# MARLEY SPOON



## Vietnamese Rice Bowl with Beef

Pickled Veggies & Crispy Shallots



30-40min



2 Servings

We love the complexity of Vietnamese cuisine—it manages to bring sweet, sour, salty, spicy, and bitter together in perfect harmony. Here we top fragrant jasmine rice with sweet caramelized beef, tangy quick-pickled shaved carrots and radishes, and crispy fried shallots with fresh mint on top. Fresh jalapeño marinated in fish sauce, lime juice, and a pinch of sugar ties it all together for a deliciously balanced bite.

## What we send

- 5 oz jasmine rice
- 1 shallot
- 1 bag radishes
- 1 carrot
- 1 fresh jalapeño
- 1 lime
- ½ oz fish sauce <sup>1</sup>
- 8 oz pkg sirloin steaks
- 1.8 oz kecap manis <sup>2,3</sup>
- ¼ oz fresh mint

## What you need

- kosher salt & ground pepper
- sugar
- apple cider vinegar (or red wine vinegar)
- neutral oil

## Tools

- small saucepan
- medium skillet

## Allergens

Fish (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 640kcal, Fat 21g, Carbs 87g, Protein 26g



### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes.



### 4. Fry shallots

Heat **¼ cup oil** in a medium skillet over medium-high until shimmering. Add **shallots** and cook, stirring frequently until browned and crisp, about 2 minutes (watch closely as they burn easily). Transfer to a paper towel-lined plate.



### 2. Prep ingredients

Meanwhile, halve **shallot**; thinly slice one half crosswise (save rest). Thinly slice **radishes**. Scrub **carrot**; use a vegetable peeler to peel thin ribbons. Thinly slice **jalapeño** crosswise. Squeeze **all of the lime juice** into a medium bowl; stir in **jalapeños, fish sauce, 2 tablespoons water, 1 teaspoon sugar**, and **¼ teaspoon salt**. Set **chili sauce** aside until step 6.



### 5. Cook steak strips

Carefully drain **all but 1 tablespoon oil** from skillet. Add **steak strips** and cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue cooking until beef is cooked through, about 2 minutes more. Add **kecap manis** and stir to coat; simmer until sauce is thickened and beef is caramelized, about 1 minute.



### 3. Pickle veggies

In a second medium bowl, combine **1 tablespoon vinegar** and **a pinch each of sugar and salt**. Add **sliced radishes** and **carrot ribbons**; toss to combine. Set aside until step 6. Pat **steak** very dry and thinly slice into strips.



### 6. Assemble & serve

Meanwhile, coarsely chop **mint leaves**; discard stems. Fluff **rice** with a fork. Serve **rice** topped with **beef** and **pickled veggies**. Drizzle **chili sauce** over top, if desired, and garnish with **chopped mint** and **fried shallots**. Enjoy!