



Vietnamese Shaking Beef

with Snow Peas, Radish & Mint



20-30min



2 Servings

Bo luc lac, a savory and sweet Vietnamese dish, is known as shaking beef in English. The name comes from the constant shaking of the pan that occurs while cooking. Tender steaks are first cut into cubes, and then stir-fried with snow peas and tossed in a tangy sauce. We serve it over fluffy jasmine rice, with pickled shallots and radishes. Fresh mint leaves are scattered on top, for a bright, cool, herby finish.

What we send

- 5 oz jasmine rice
- 1 shallot
- 2 oz red radishes
- 1 lime
- ½ oz fish sauce ⁴
- 2 sirloin steaks
- 4 oz snow peas
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil, such as vegetable

Tools

- fine-mesh sieve
- small saucepan
- medium skillet

Allergens

Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 32g, Carbs 78g, Protein 36g



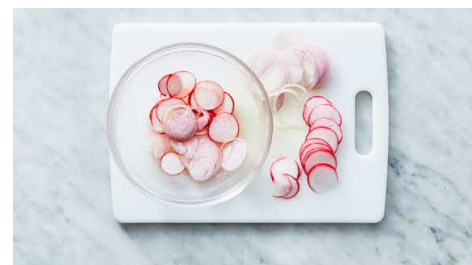
1. Cook rice

Rinse **rice** in a fine-mesh sieve under running water until water runs clear. Drain and transfer to a small saucepan. Add **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes.



4. Cook steak

Pat **steaks** dry, then cut into ½-inch cubes. Season **all over with salt and pepper**. Heat **2 tablespoons oil** in a medium skillet over high until shimmering. Add steaks and **remaining sliced shallots** and cook, without stirring, until golden brown on one side, 1-2 minutes.



2. Pickle shallots

Peel **shallot**, then slice into thin rounds. Very thinly slice **radishes** into rounds. In a medium bowl, whisk together **2 tablespoons vinegar**, **2 teaspoons sugar**, and **a generous pinch of salt**. Add half the sliced shallots and radishes to bowl, and toss to combine. Let stand at room temperature until step 6.



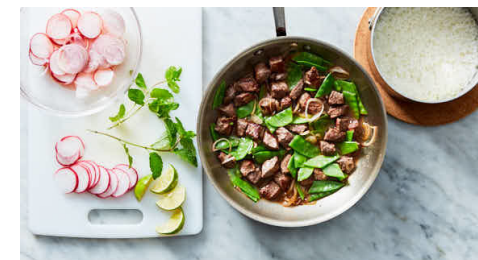
5. Add snow peas

Stir **beef**, then add **snow peas** and **a pinch each salt and pepper** to skillet. Cook 30 seconds, then stir **sauce** and add to skillet. Bring to a simmer and cook until snow peas are bright green and sauce is slightly reduced, about 1 minute more. Season to taste with **salt and pepper**.



3. Prep ingredients

Trim stem ends from **snow peas**, then halve, crosswise. Squeeze **1 tablespoon lime juice** into a small bowl, and cut any remaining lime into wedges. To bowl with lime juice, add **fish sauce**, **1½ tablespoons sugar**, and **1 tablespoon each vinegar and water**. Stir to dissolve sugar.



6. Garnish & serve

Serve **shaking beef** over **rice**, topped with **pickled shallots and radishes**, **remaining fresh radish slices**, freshly **picked mint leaves**, and **remaining lime wedges**, for squeezing over top. Drizzle **some remaining pickling liquid** over top, if desired. Enjoy!