

MARLEY SPOON



Vietnamese Beef & Rice Bowl

with 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 serrano 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 radish
- 1 small bag carrots
- 1 serrano pepper
- 1 lime
- ½ oz fish sauce ¹
- 2 oz hoisin sauce ^{2,3,4}
- ¼ oz fresh mint
- 10 oz beef strips

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), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 28g, Carbs 88g, Protein 28g



1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 15 minutes. Remove from heat and keep covered until ready to serve.



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 **serrano** crosswise. Squeeze **all of the lime juice** into a medium bowl; stir in **serranos**, **fish sauce**, **2 tablespoons water**, **1 teaspoon sugar**, and **¼ teaspoon salt**. Set chili sauce aside until step 6.



5. Cook beef

Carefully drain **all but 1 tablespoon oil** from skillet. Add **beef** and cook until well browned on the bottom, 3 minutes. Stir and continue to cook until just cooked through, 2-3 minutes more. Add **hoisin** 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 **beef strips** dry.



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!