



Thai Steak & Rice Noodle Salad

with Green Beans, Tomato & Mint



ca. 20min



2 Servings

This Thai-style noodle dish features tender beef strips, crisp green beans, juicy tomatoes, and Fresno chiles tossed in a sweet and savory fish sauce dressing with a squeeze of lime juice for brightness. But the magic component here is the noodles! Pad Thai noodles are perfectly tender but have that satisfying toothsome bite. They're also the perfect blank canvas to soak up all that delicious sauce.

What we send

- 6 oz grape tomatoes
- ½ lb green beans
- 2 shallots
- 1 Fresno chile
- 1 oz salted peanuts ⁵
- 5 oz pad Thai noodles
- 10 oz pkg beef strips
- 1 lime
- 2 (½ oz) fish sauce ⁴
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar

Tools

- medium pot
- fine-mesh sieve
- large nonstick skillet
- microplane or grater

Allergens

Fish (4), Peanuts (5), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 34g, Carbs 95g,
Protein 36g



1. Prep ingredients

Bring a medium pot of water to a boil. Halve **tomatoes**, if desired. Trim stem ends from **green beans**. Thinly slice **shallots**. Halve **Fresno chile** lengthwise, remove seeds if desired, and thinly slice. Coarsely chop **peanuts**.



2. Cook noodles, green beans

Add **noodles** to boiling water; cook, stirring to prevent sticking, until just tender, 6-8 minutes. Add **green beans** to pot with noodles and cook, until bright green and crisp-tender, about 1 minute more. Drain noodles and green beans in a fine-mesh sieve and rinse under cold water. Set aside to drain until step 5.



3. Cook beef strips

Pat **beef** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add beef in a single layer and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Set beef aside in skillet until step 5.



4. Make dressing

Finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon lime juice** into a small bowl. Stir in **fish sauce**, **2 tablespoons vinegar**, and **1 tablespoon sugar**.



5. Toss noodles

To skillet with **beef**, add **noodles and green beans, tomatoes, sliced shallot, dressing**, and **some or all of the Fresno chile** (as much or as little as desired, depending on heat preference); toss well to combine. Season to taste with **salt** and **pepper**.



6. Garnish & serve

Serve **noodles** garnished with torn **mint leaves** and **peanuts**. Enjoy!