



## Fast! Vietnamese Shaking Beef & Rice

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 beef strips are 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
- 1 radish
- 4 oz snow peas
- 1 lime
- ½ oz fish sauce<sup>4</sup>
- 10 oz pkg beef strips
- ¼ oz fresh mint

## What you need

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

## Tools

- 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 650kcal, Fat 17g, Carbs 93g, Protein 31g



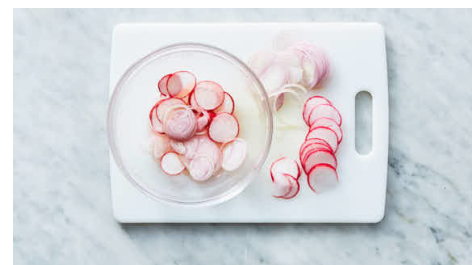
### 1. Cook rice

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. Keep covered until ready to serve.



### 4. Cook beef

Pat **beef strips** dry. Season all over with **salt and pepper**. Heat **2 tablespoons oil** in a medium skillet over high until shimmering. Add beef and **remaining sliced shallots**; cook, without stirring, until golden brown on one side, 3 minutes.



### 2. Pickle veggies

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



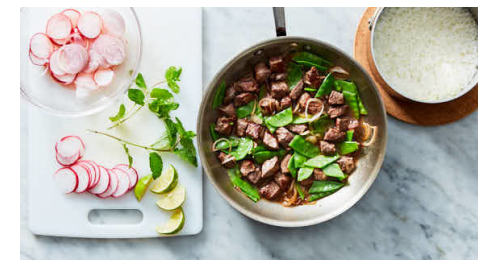
### 5. Add snow peas

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 1-2 minutes 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 of vinegar and water**. Stir to dissolve **sugar**.



### 6. Garnish & serve

Pick **mint leaves** from stems; discard stems.

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