



Vietnamese Shaking Beef & Ready to Heat 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

- 1 shallot
- 1 radish
- 4 oz snow peas
- 1 lime
- ½ oz fish sauce⁴
- 10 oz pkg beef strips
- 10 oz ready to heat jasmine rice
- 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 590kcal, Fat 17g, Carbs 83g, Protein 31g



1. 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.



2. 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**.



3. 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.



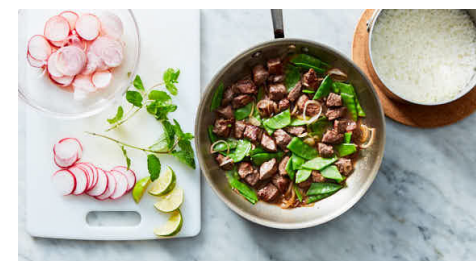
4. Add snow peas

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**.



5. Heat rice

Transfer **rice** to a bowl; cover and microwave on high until steaming, 1-2 minutes. Cover to keep warm until ready to serve.



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!