

DINNERLY



Vietnamese Beef & Rice Noodle Salad with Chopped Peanuts & Mint



30-40min



2 Servings

Yes, it's true: a salad can be your happy place. But only if it's a salad as exciting as this one. Tender beef strips, chewy rice noodles, cool cucumbers, and crunchy peanuts join forces to create one crave-worthy dish. Sprinkle on some mint leaves and add a garlicky lime dressing, then toss it all together and enjoy your happy place. We've got you covered!

WHAT WE SEND

- ½ lb pkg beef strips
- 1 lime
- 2 (½ oz) fish sauce ⁴
- 1 cucumber
- 5 oz pad Thai noodles
- ¼ oz fresh mint
- 1 oz salted peanuts ⁵

WHAT YOU NEED

- garlic
- sugar
- neutral oil
- kosher salt & ground pepper

TOOLS

- medium saucepan
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 670kcal, Fat 22g, Carbs 93g, Protein 31g



1. Marinate beef

Bring a medium saucepan of **water** to a boil over high heat.

Pat **beef strips** dry.

Into a medium bowl, zest **all of the lime** and grate ½ **teaspoon garlic**. Add **beef**, **half of the fish sauce**, **1 teaspoon each of sugar and oil**, and ¼ **teaspoon each of salt and pepper**. Toss to combine. Set aside until step 4.



2. Prep cucumber & dressing

Thinly slice **cucumber** (peel if desired). Toss in a second medium bowl with **1 teaspoon each of salt and sugar**. Set aside until step 5.

Into a separate small bowl, juice **2 tablespoons lime juice** and finely grate ½ **teaspoon garlic**. Add **remaining fish sauce**, **1½ tablespoons sugar**, and **2 tablespoons water**; whisk until is sugar dissolved. Set aside for serving.



3. Cook noodles

Add **rice noodles** to boiling water and cook, stirring occasionally to prevent sticking, until tender, 8–9 minutes. Drain, then rinse under cold water and toss with 1 **teaspoon oil**.



4. Cook beef strips

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **beef strips** and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 3 minutes more.



5. Finish & serve

Pick **mint leaves** from stems; discard stems. Coarsely chop **peanuts**. Drain excess liquid from bowl with **cucumbers**. Divide **noodles** between bowls and top with **beef strips, cucumbers, peanuts**, and **mint**.

Add **dressing** to **beef and rice noodle salad** and mix well before serving. Enjoy!



6. More veg please!

Bulk up this salad by adding thinly sliced carrots with the cucumbers in step 2.