

MARLEY SPOON



Fast! Thai Steak Salad

with Cucumbers & Brown Rice



20-30min



2 Servings

We love deceptively hearty salads like Nam Tok, a specialty of Southeast Asia. The name translates to “waterfall”, alluding to the juicy seared meat that helps flavor the dish. Tender steaks lend their savory juices to an aromatic and deeply flavorful mix of jalapeño, gochugaru, and lemongrass spice. Rice powder adds a pleasantly nutty crunch, and a tangy dressing of fish sauce, lime juice and sugar ties it all together.

What we send

- 5 oz quick-cooking brown rice
- ¼ oz gochugaru flakes
- ¼ oz Thai lemongrass spice^{1,2,3}
- 10 oz pkg sirloin steaks
- 1 shallot
- 1 jalapeño chile
- ¼ oz fresh mint
- ½ oz fish sauce⁴
- 1 lime
- 1 cucumber

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium heavy skillet
- microplane or grater

Allergens

Sesame (1), Soy (2), Wheat (3), Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 15g, Carbs 81g, Protein 32g

THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below
to match your recipe choices.
Happy cooking!

1. Cook rice

Set aside **1 tablespoon rice**. Bring a small saucepan of **salted water** to a boil over high heat. Add **remaining rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



4. Prep ingredients

While **steaks** rest, thinly slice **shallot** and **jalapeño** (remove seeds, if desired). Pick **mint leaves** from stems; discard stems.

Place **toasted rice** in a large plastic resealable bag; pound with a mallet or rolling pin until it becomes a coarse powder.

In a large bowl, combine **fish sauce**, **grated zest of ½ the lime**, **all of the lime juice**, and **1 teaspoon sugar**.



2. Toast rice & spices

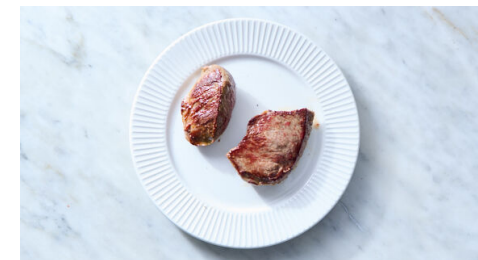
Place **1 teaspoon each of gochugaru flakes and lemongrass spice** in a medium heavy skillet. Cook over medium-high heat, stirring frequently, until aromatic, about 30 seconds; transfer to a bowl. Add **reserved rice** to skillet. Cook, stirring and shaking frequently, until rice is deeply golden brown and nutty smelling, 5-7 minutes. Transfer to another bowl and cool to room temperature.



5. Mix & serve

Thinly slice **steak** against the grain. To bowl with **dressing**, add **steak and any resting juices, shallots, jalapeños, mint, rice powder, gochugaru and lemongrass**; mix well. Peel **cucumber**, if desired; cut half into thin slices (save rest for own use).

Serve **steak salad** with **rice** and **cucumbers**. Enjoy!



3. Cook steak

Wipe skillet clean. Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a plate to rest for at least 5 minutes.



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!