



## Thai Steak Salad

with Cucumbers & Jasmine 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 jasmine rice
- ¼ oz gochugaru flakes
- ¼ oz Thai lemongrass spice<sup>2,3,4</sup>
- 10 oz pkg sirloin steaks
- 1 shallot
- 1 jalapeño chile
- ¼ oz fresh mint
- ½ oz fish sauce<sup>1</sup>
- 1 lime
- 1 cucumber

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- small saucepan
- medium heavy skillet
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 560kcal, Fat 20g, Carbs 81g, Protein 28g



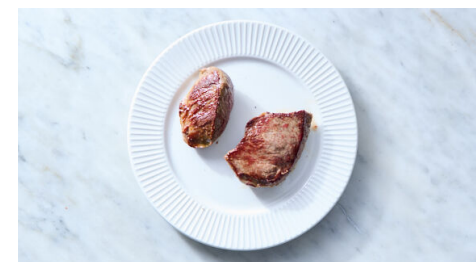
### 1. Cook rice

Set aside **1 tablespoon rice**. In a small saucepan, combine **remaining rice** and **1 cup water**; 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.



### 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.



### 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.



### 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**.



### 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!



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