

Big Batch Grilled Coconut Lemongrass Steak

with Coconut Rice & Thai Cucumber Salad



2 Servings

What we send

- 2 (10 oz) pkgs sirloin steaks
- 13.5 oz can coconut milk ¹⁵
- 10 oz jasmine rice
- 1 jalapeño chile
- 2 (¼ oz) Thai lemongrass spice ^{1,6,11}
- 1 cucumber
- 1 red onion
- 1 lime
- ½ oz fish sauce ⁴
- 1 oz salted peanuts ⁵
- 1 oz Thai red curry paste ⁶
- ¼ oz fresh cilantro

What you need

Tools

Allergens

Wheat (1), Fish (4), Peanuts (5), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Cook rice

In a medium saucepan, combine **rice, 1 cup water**, 1 cup coconut milk, and 1 teaspoon each of sugar, 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.

1 teaspoon vinegar 1½ teaspoons sugar
all the spice 1 teaspoon curry

2. Make cucumber salad

Zest lime and juice 3 teaspoons, keeping both separate, cut remaining into wedges. Separate cilantro leaves from stems. Finely chop stems and set leaves aside in a damp paper towel. Finely grate ½ teaspoon garlic. Thinly slice jalapeño, half red onion and thinly slice ⅓ cup. Coarsely chop peanuts.

5.

Sear steak and make pan sauce with curry, lemongrass, and ¼ cup coconut milk. 2T deglaze pan with water

3. Make cucumber salad

In a medium bowl, combine lime juice, half of the lime zest, 3 teaspoons of fish sauce, 1½ teaspoons sugar, 2 tablespoons oil, cilantro stems, and grated garlic. Season with salt and pepper and add sliced onion and jalapeños and toss to coat in dressing.

Using a vegetable peeler, peel strips of cucumber and add to bowl with dressing. Wait to toss cucumbers in dressing until right before serving.

6.