

Summer Big Batch: Thai Lemongrass Steak

with Coconut Rice & Cucumber Salad



40min



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
- 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
- garlic

What you need

- neutral oil
- kosher salt & ground pepper
- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷

Tools

- large skillet
- medium saucepan

Allergens

Wheat (1), Fish (4), Peanuts (5), Soy (6), Sesame (11), Tree Nuts (15), Sulphites (17). 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 and salt, 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. Cook steaks

Pat steaks dry and season with salt and pepper. Heat 2 tablespoons oil in large skillet over medium high. Add steaks and cook until browned and medium rare, 2–4 minutes per side. Transfer to a plate to rest.

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, halve red onion and thinly slice ⅓ cup. Coarsely chop peanuts.

5. Make pan sauce

Reduce skillet heat to medium and add 2 tablespoons water, bring to a simmer scraping up bits from the bottom of the pan. Add lemongrass spice, 1 teaspoon curry paste, and ¼ cup coconut milk. Bring to a simmer; add 1½ teaspoons sugar, and 1 teaspoon vinegar. Season to taste with salt and pepper.

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; 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. Serve

Fluff rice with a fork and stir in remaining lime zest, transfer to plates. Toss cucumbers in dressing and top with peanuts. Thinly slice steaks and place on to of rice. Spoon lemongrass sauce over the top of the steaks and garnish everything with cilantro leaves and a squeeze of lime if desired. Enjoy!