

MARLEY SPOON



Summertime! Thai Lemongrass Steak

with Coconut Rice & Cucumber Salad

| (2-p serves 4; 4-p serves 8)



40-50min



2 Servings

What we send

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

What you need

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

Tools

- medium saucepan
- microplane or grater
- vegetable peeler
- large skillet

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.

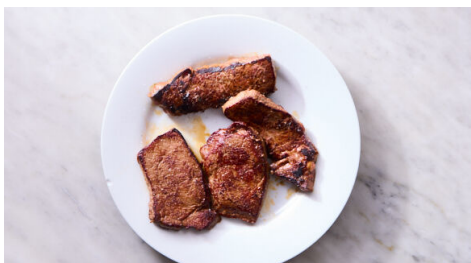
Nutrition per serving

Calories 770kcal, Fat 42g, Carbs 74g, Protein 30g



1. Cook rice

In a medium saucepan, combine **rice**, **1 cup each of water and 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, 17-20 minutes. Keep covered until ready to serve.



4. Cook steaks

Pat **steaks** dry and season with **salt** and **pepper**. Heat **2 tablespoons oil** in a 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. Prep ingredients

Zest **lime** and squeeze **3 teaspoons lime juice**, keeping separate. Cut remainder of lime 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 (save rest for own use). Coarsely chop **peanuts**.



5. Make pan sauce

Reduce skillet heat to medium and add **2 tablespoons water**, bringing to a simmer and scraping up any browned bits from bottom of pan. Add **lemongrass spice**, **1 teaspoon curry paste**, and **¼ cup remaining 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 **cilantro stems**, **garlic**, **lime juice**, **half of the zest**, **2 tablespoons oil**, **3 teaspoons fish sauce**, and **1½ teaspoons sugar**; season with **salt** and **pepper** and add **sliced onion and jalapeños**; toss to coat.

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