



Thai Steak Salad

with Cucumbers & Quinoa



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

- 3 oz white quinoa
- ¼ oz gochugaru flakes
- ¼ oz Thai lemongrass spice^{2,3,4}
- 10 oz pkg sirloin steaks
- 1 shallot
- 1 jalapeño chile
- ¼ oz fresh mint
- ½ oz fish sauce¹
- 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 480kcal, Fat 15g, Carbs 56g, Protein 31g



THIS IS A CUSTOMIZED RECIPE STEP

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

1. Cook quinoa

Set aside **1 tablespoon quinoa**. In a small saucepan, combine **remaining quinoa**, **¾ cup water**, and **½ teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15-20 minutes. Keep covered off heat 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 quinoa** 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 quinoa & spices

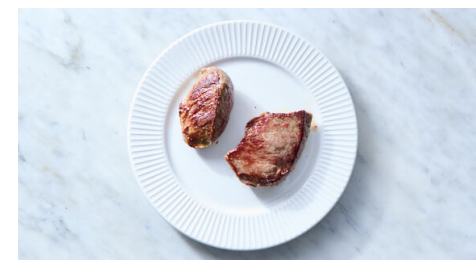
Place **1 teaspoon each of gochugaru flakes and lemongrass spice** in a medium heavy skillet. Cook over medium-high heat, stirring frequently, until aromatic, about 30 seconds; transfer to a bowl. Add **reserved quinoa** to skillet. Cook, stirring and shaking frequently, until quinoa is deeply golden 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, quinoa powder, gochugaru and lemongrass**; mix well. Peel **cucumber**, if desired; cut half into thin slices (save rest for own use).

Serve **steak salad** with **quinoa** 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.



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