

MARLEY SPOON



Summertime! Thai Lemongrass Steak

with Coconut Rice & Cucumber Salad



40-50min



2 Servings

All of our favorite Thai flavors on one table! Hearty steaks get a delicious kick from a pan sauce of lemongrass spice, curry paste, and coconut milk. A refreshing salad of cucumber ribbons, onion and jalapeño marinates in a tangy dressing that includes cilantro, sugar, and fish sauce. Chopped peanuts bring salty texture while coconut and lime zest-infused jasmine rice tempers the heat. (2-p serves 4; 4-p serves 8)

What we send

- 10 oz jasmine rice
- 13.5 oz can coconut milk ⁵
- 1 lime
- ¼ oz fresh cilantro
- garlic
- 1 jalapeño chile
- 1 red onion
- 1 oz salted peanuts ²
- ½ oz fish sauce ¹
- 1 cucumber
- 2 (10 oz) pkgs sirloin steaks
- ¼ oz Thai lemongrass spice ^{3,4,6}
- 1 oz Thai red curry paste ⁴

What you need

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

Tools

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

Allergens

Fish (1), Peanuts (2), Sesame (3), Soy (4), Tree Nuts (5), Wheat (6). 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.



2. Prep ingredients

Zest **lime** and squeeze **3 teaspoons lime juice**, keeping separate. Cut remainder of lime into wedges. Pick **cilantro leaves** from stems; finely chop stems and set leaves aside in a damp paper towel.

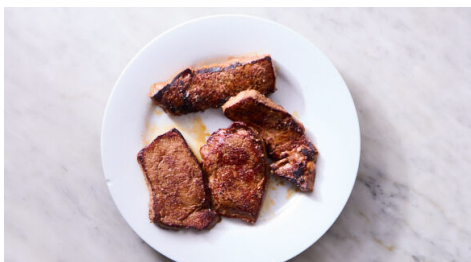
Finely grate **½ teaspoon garlic**. Thinly slice **jalapeño**. Halve **red onion** and thinly slice ⅓ cup (save rest for own use). Coarsely chop **peanuts**.



3. Make cucumber salad

In a medium bowl, combine **cilantro stems, garlic, lime juice, half of the zest, 3 teaspoons fish sauce, 2 tablespoons oil**, 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.



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.



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**.



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!