

MARLEY SPOON



FAST

NO ADDED GLUTEN

Vietnamese Steak

with Rice Noodles, Peanuts & Herbs



20-30min



2 Servings

Vietnamese cuisine is known for its incredible balance of sweet, bitter, salty, and sour flavors. Here, they all come together in perfect harmony to create a fresh and vibrant dinner, perfect for any weather. The steak and noodles manage to taste spicy and cool at the same time, thanks to the chile pepper, cucumber, cilantro, and mint, among other uber flavorful ingredients.

What we send

- 1 jalapeño
- garlic (use 1 large clove)
- ¼ oz fresh cilantro
- 1 lime
- ½ oz fish sauce ⁴
- 2 sirloin steaks
- 1 cucumber
- 1 oz salted peanuts ⁵
- ¼ oz fresh mint
- 7 oz pkg stir-fry noodles

What you need

- kosher salt & pepper
- neutral oil, such as canola
- sugar
- apple cider vinegar (or white wine vinegar)

Tools

- large saucepan
- box grater or microplane
- medium skillet
- colander

Allergens

Fish (4), Peanuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 41g, Carbs 96g, Protein 38g



1. Prep ingredients

Bring a large saucepan of water to a boil. Halve **jalapeño** and remove seeds and stem; thinly slice 2 tablespoons. Peel and finely chop **1 teaspoon garlic**. Finely chop **cilantro stems**, keeping **leaves** whole. Grate **¼ teaspoon lime zest** and squeeze **2 tablespoons juice**. Cut any remaining lime into wedges.



4. Pickle cucumbers

Meanwhile, in a small bowl, stir to combine **1 tablespoon vinegar**, **1½ teaspoons sugar**, and **½ teaspoon salt**. Add **cucumbers**, gently squeezing 5-10 times to soften slightly. Let sit until ready to serve.



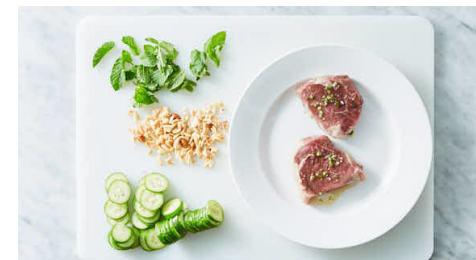
2. Make dressing

On a cutting board, finely chop **garlic**, **cilantro stems**, **a pinch of salt**, and **1 tablespoon of the sliced jalapeño** together. Use the flat side of the chef's knife to mash the mixture to a coarse paste. Transfer to a bowl and add **lime zest and juice**, **fish sauce**, **1 tablespoon water**, **1 tablespoon oil**, and **2 tablespoons sugar**.



5. Cook steaks

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Pat **steaks** dry, discarding **marinade**. Season with **salt**, add to skillet, and cook, turning occasionally, until lightly charred, 3-4 minutes per side for medium-rare. Transfer to a cutting board, and let sit 5-8 minutes.



3. Prep steaks & garnishes

Pat **steaks** dry and transfer to a plate. Rub with **1 tablespoon dressing**. Let sit until step 5. Peel **cucumber**, then thinly slice. Coarsely chop **peanuts**. Pick **mint leaves** from **stems**.



6. Cook noodles & serve

Meanwhile, add **noodles** to boiling water, stirring, until tender, 5-8 minutes. Drain and rinse under cool water. Drain and transfer to a large bowl. Drain **pickles** and add to **noodles** with **remaining dressing**. Very thinly slice **steak** and add to **noodles**. Garnish with **cilantro leaves**, **mint**, **peanuts**, **remaining jalapeño**, and **lime wedges**, and serve. Enjoy!