

DINNERLY



Vietnamese Shaking Beef with Red Rice & Arugula Salad



40-50min



2 Servings

Shaking beef, or Bò Lúc Lắc, is one of our favorite Vietnamese comfort dishes. We feel pretty confident you'll love it too! Hearty cubes of sirloin steak vigorously sauté for an even char. Tomato paste gives the garlicky rice its red hue, while stir fry sauce adds instant flavor to the tender beef and rice. Fresh tomatoes and arugula serve as a refreshing bed for the tasty beef finished with a drizzle of seasoned lime juice.

WHAT WE SEND

- ½ lb pkg sirloin steak
- 3 oz stir-fry sauce ^{2,3}
- 5 oz jasmine rice
- 6 oz tomato paste
- 1 plum tomato
- 1 red onion
- 1 lime
- 1 bag arugula

WHAT YOU NEED

- garlic
- unsalted butter ¹
- kosher salt & ground pepper
- neutral oil

TOOLS

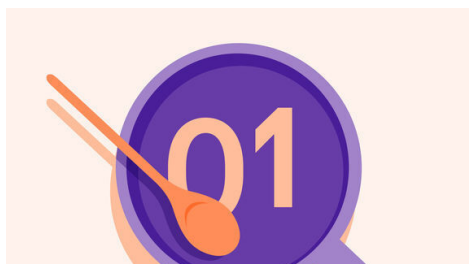
- small saucepan
- medium nonstick skillet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

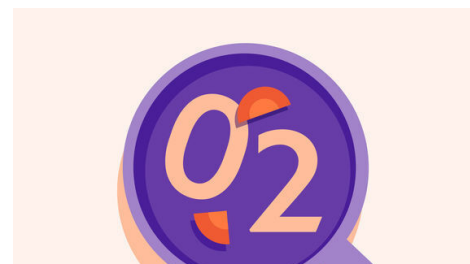
Calories 650kcal, Fat 18g, Carbs 89g, Protein 27g



1. Marinate beef, start rice

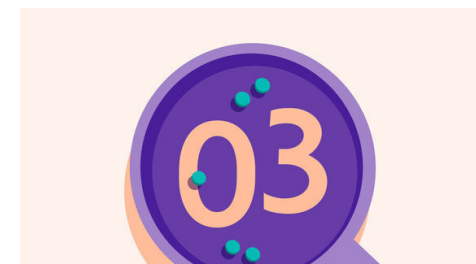
Pat **steaks** dry; cut into ¾-inch cubes. Toss in a medium bowl with **1 tablespoon stir-fry sauce**. Set aside.

Finely chop **2 teaspoons garlic**. In a small saucepan, melt **1 tablespoon butter** over medium-high heat. Add **rice** and cook, stirring constantly, until chalky and opaque, 1–3 minutes. Add **garlic**; cook, stirring constantly, until aromatic, about 30 seconds.



2. Cook rice

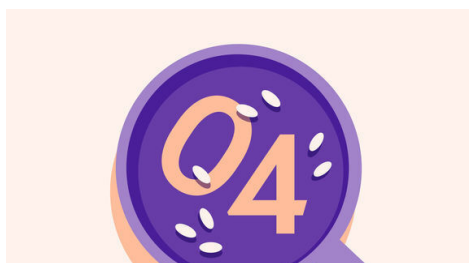
To **rice**, add **2 tablespoons tomato paste**. Cook, stirring constantly, until evenly distributed, about 1 minute. Add **1 cup water**, **1 tablespoon stir fry sauce**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



3. Prep ingredients

Meanwhile, cut **tomato** into 1-inch pieces. Thinly slice **onion**. Into a small bowl, squeeze **all of the lime juice** (about 2 tablespoons). Whisk in **1 teaspoon salt** and **½ teaspoon pepper**; set aside.

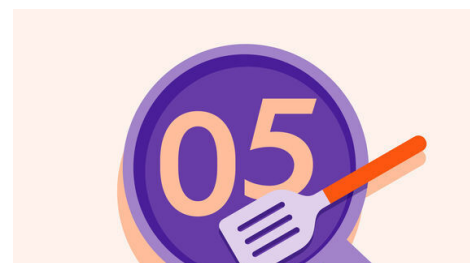
In a medium nonstick skillet, heat **1 teaspoon oil** over medium-high heat; add **beef** in a single layer.



4. Cook beef & onions

Cook **beef** until browned on the first side, 3–4 minutes. Continue to cook, stirring and shaking skillet frequently, until coated, browned, and center is medium, 2–4 minutes more (or longer if desired). Transfer to a plate.

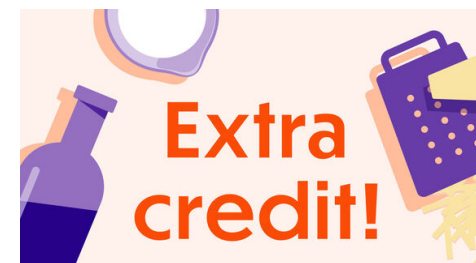
Melt **1 tablespoon butter** in skillet over medium heat. Add **onion** and cook, stirring occasionally, until just beginning to soften, about 1 minute.



5. Finish & serve

Add **beef** and **remaining stir-fry sauce** to skillet; cook, stirring and tossing, until everything is coated and glossy, 30–60 seconds.

Arrange **arugula** and **tomatoes** on a serving plate; scatter **beef and sauce** over top. Drizzle with **1 teaspoon lime mixture**; serve remaining alongside for dipping. Fluff **rice** with a fork; serve with **beef**. Enjoy!



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