



20-Min: Thai Steak & Cellophane Noodle Salad

with Green Beans, Tomato & Mint



ca. 20min



2 Servings

This Thai-style noodle dish features tender shaved steak, crisp green beans, juicy tomatoes, and Fresno chiles tossed in a sweet and savory fish sauce dressing with a squeeze of lime juice for brightness. But the magic component here is the noodles! Cellophane noodles are delicate and thin with a slight chew, but the best part is the glass-like appearance they have after cooking.

What we send

- ½ lb tomatoes
- 4 oz green beans
- 1 medium red onion
- 1 Fresno chile
- 1 oz salted peanuts ⁵
- 2 (2 oz) cellophane noodles
- ½ lb shaved sirloin steak ^{6,17}
- 1 lime
- 2 (½ oz) fish sauce ⁴
- ¼ oz fresh mint

What you need

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

Tools

- medium pot
- fine-mesh sieve
- large skillet
- microplane or grater

Allergens

Fish (4), Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 18g, Carbs 92g, Proteins 26g



1. Prep ingredients

Bring a medium pot of water to a boil. Cut **tomatoes** into ½-inch pieces. Trim stem ends from **green beans**, then cut into 1-inch pieces. Thinly slice **¾ cup onion**. Halve **Fresno chile** lengthwise, remove seeds if desired, and thinly slice. Coarsely chop **peanuts**.



2. Cook noodles, green beans

Add **noodles** to boiling water; cook, stirring to prevent sticking, until just tender, about 2 minutes. Add **green beans** to pot with noodles and cook, until bright green and crisp-tender, about 1 minute more. Drain noodles and green beans in a fine-mesh sieve and rinse under cold water. Use kitchen shears to cut noodles in half. Set aside to drain until step 5.



3. Cook shaved steak

Evenly spread **shaved steak** out on a paper towel-lined plate. Use another paper towel to press on top, and blot dry. Heat **1 tablespoon oil** in a large skillet over high. Add beef and cook, breaking meat into large 2-inch pieces, until well browned and cooked through, 3-4 minutes. Season with **salt** and **pepper**. Set steak aside in skillet until step 5.



4. Make dressing

Finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon lime juice** into a small bowl. Stir in **fish sauce**, **2 tablespoons vinegar**, and **1 tablespoon sugar**.



5. Toss noodles

To skillet with **steak**, add **noodles and green beans, tomatoes, sliced onions, dressing**, and **some or all of the Fresno chile** (as much or as little as desired, depending on heat preference); toss well to combine. Season to taste with **salt** and **pepper**.



6. Garnish & serve

Serve **noodles** garnished with torn **mint leaves** and **peanuts**. Enjoy!