



VIETNAMESE SHRIMP SKEWERS & SHAKING BEEF

with Lemongrass Sauce & Cucumber Salad

INGREDIENTS

2 PERSON | 4 PERSON



8 | 16
Wooden Skewers



3 Cloves | 6 Cloves
Garlic



2 | 4
Mini Cucumbers



1 | 2
Red Onion



1 oz | 2 oz
Peanuts
Contains: Peanuts



¼ oz | ½ oz
Cilantro



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 | 2
Omsom Vietnamese
Lemongrass BBQ
Marinade
Contains: Fish, Sesame,
Shellfish, Soy



10 oz | 20 oz
Ranch Steak



¾ Cup | 1½ Cups
Jasmine Rice



4 oz | 8 oz
Shredded Carrots



5 TBSP | 10 TBSP
Rice Wine
Vinegar



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

SHAKE IT UP

This Vietnamese stir-fry gets its name from the vigorous pan shaking needed to sear all sides of the cubed steak quickly (but you can use a spatula, too).



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 1130



HELLO FRESH

SOAK IT IN

Why do we ask you to soak the skewers in Step 1? A nice bath is necessary to prevent the wood from burning while the shrimp cooks in Step 5.

BUST OUT

- Paper towels
 - Baking sheet
 - 2 Medium bowls
 - Large pan
 - Small pot
 - Kosher salt
 - Black pepper
 - Cooking oil (4 tsp | 4 tsp)
 - Sugar (2½ tsp | 5 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



1 SOAK SKEWERS & PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.** Place **skewers** in a shallow dish and cover with water to soak.
- Peel **garlic**; thinly slice one clove (**two cloves for 4 servings**). Mince remaining garlic. Halve **cucumber** lengthwise; slice into ½-inch-thick half-moons. Halve, peel, and thinly slice **onion**. Roughly chop **peanuts**. Roughly chop **cilantro**, reserving 2-3 whole sprigs for garnish.



2 MARINATE SHRIMP & PREP BEEF

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Place shrimp in a medium bowl. Add **half the lemongrass marinade** and **1 tsp sugar (2 tsp for 4 servings)**. Season with **salt** and toss to combine.
- Pat **steak*** dry with paper towels. Cut steak into 1-inch cubes. Season all over with **salt** and **pepper**.



3 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium heat. Add **minced garlic** and cook, stirring, until fragrant, about 30 seconds.
- Stir in **rice, 1¼ cups water (2½ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 MAKE CUCUMBER SALAD

- In a second medium bowl, combine **cucumber, carrots, two packets of vinegar (four packets for 4 servings), 1½ tsp sugar (3 tsp for 4),** and a **pinch of salt**. Stir to coat; set aside to pickle, stirring occasionally.



5 COOK SHRIMP

- Thread **marinated shrimp** onto skewers (**4-5 shrimp per skewer**); discard marinade in bowl.
- Place **shrimp skewers** on a **lightly oiled** baking sheet. Roast on top rack for 4 minutes.
- Remove from oven and spoon **remaining lemongrass marinade** over skewers.
- Return to top rack and roast until shrimp are opaque and fully cooked, 4-5 minutes more.
- **GRILL PAN ALTERNATIVE:** Heat a **drizzle of oil** in a large grill pan over medium-high heat. Add **shrimp skewers**; cook until shrimp begin to brown, 2-3 minutes. Flip, then brush with **remaining lemongrass marinade**. Cook until opaque and fully cooked, 2-3 minutes more.



6 COOK BEEF

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and cook, stirring, until beginning to brown, 2-3 minutes. Push to one side of pan.
- Heat another **drizzle of oil** in empty side of pan. Add **steak cubes** and sear until beginning to brown on one side, 2-3 minutes (**stir onion occasionally as you sear beef**). Flip steak cubes and cook 1 minute more.
- Add **sliced garlic, sweet soy glaze,** and **remaining vinegar**; stir entire contents of pan to combine. Cook until steak is cooked to desired doneness, 1-2 minutes.
- Remove pan from heat. Stir in **1 TBSP butter (2 TBSP for 4 servings)**. Season to taste with **salt** and **pepper**.



7 SERVE

- Fluff **rice** with a fork. Divide rice between plates. **TIP: To get a perfect mound of rice, spray the insides of 2 small bowls with nonstick spray and pack with rice. Carefully invert bowls onto plates and slowly lift bowls away.**
- Top rice with **beef**. Serve **cucumber salad** and **shrimp skewers** alongside rice and beef. Garnish with **peanuts, chopped cilantro,** and **whole cilantro sprigs**.

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*Shrimp are fully cooked when internal temperature reaches 145°.

*Steak is fully cooked when internal temperature reaches 145°.

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