



VIETNAMESE SHRIMP SKEWERS & SHAKING BEEF

with Omsom 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

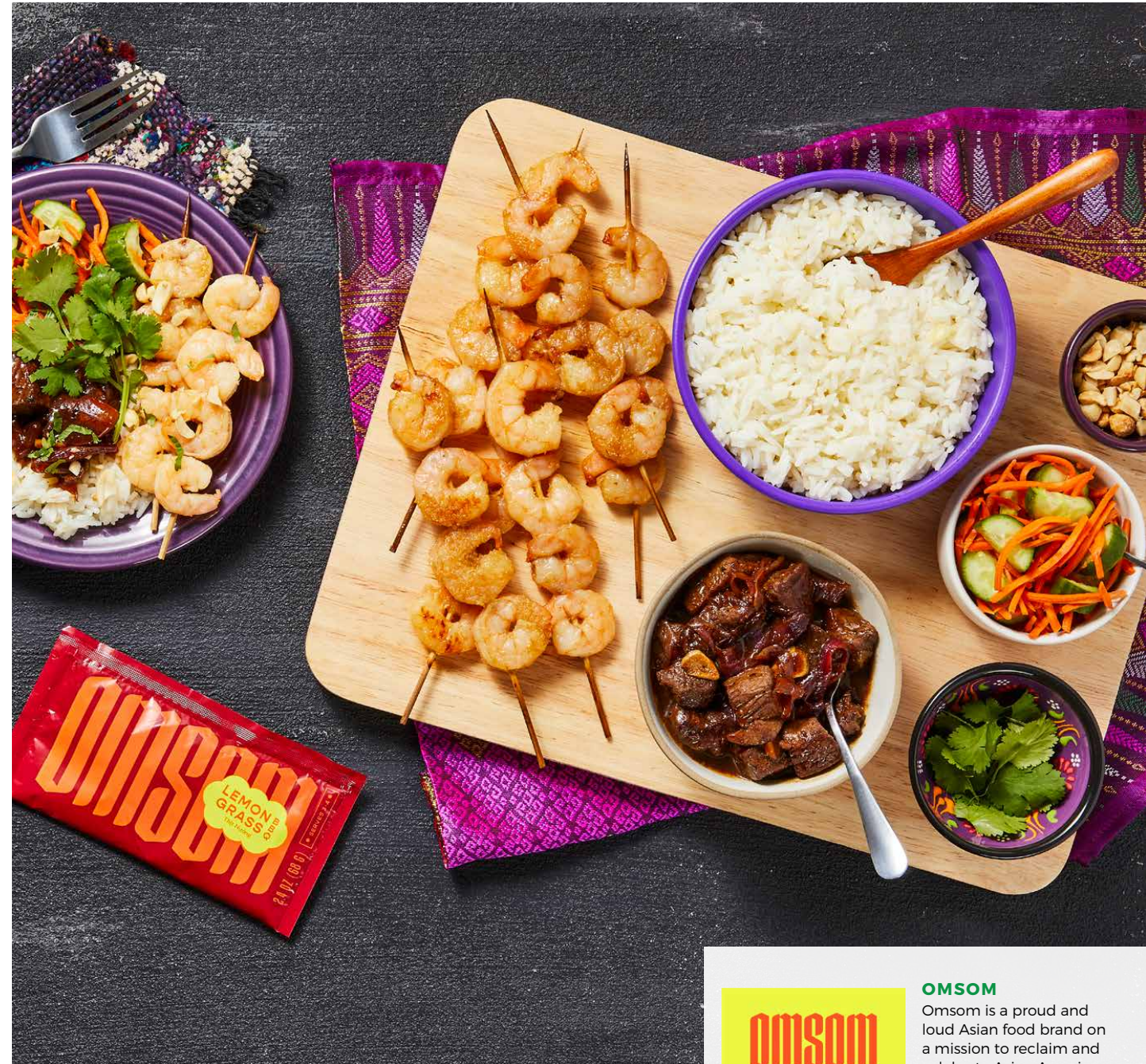


ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

CELEBRATE ASIAN HERITAGE MONTH



Started by two sisters (daughters of Vietnamese refugees), Omsom brings restaurant-quality Asian flavors to your kitchen with easy + delicious sauces.



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 1090



OMSOM
Omsom is a proud and loud Asian food brand on a mission to reclaim and celebrate Asian American flavors + stories!



HELLO FRESH

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).

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 Omsom Vietnamese Lemongrass BBQ 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 Omsom Vietnamese Lemongrass BBQ 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°.