



OCT  
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## Vietnamese-Marinated Steak

with Herb Salad, Quick Pickled Veggies, and Jasmine Rice

Do you know what the secret is to perfectly caramelized marinades? A pinch of sugar! It adds a hint of sweetness to balance out the spiciness of the jalapeños and tanginess of the lime juice. The other star of this meal is the pickled cucumber and radish salad. It's quick, crunchy, and one of our go-to side dishes.



Prep: 10 min  
Total: 30 min



level 2



nut free



dairy free



gluten free



Sirloin Steak



Jasmine Rice



Soy Sauce



Radishes



Cucumber



Garlic



Jalapeño Pepper



White Wine Vinegar




Lime



Mint

## Ingredients

	2 People	4 People
Sirloin Steak	12 oz	24 oz
Jasmine Rice	½ Cup	1 Cup
Soy Sauce	1 T	2 T
Radishes	3	3
Cucumber	1	2
Garlic	2 Clove	4 Cloves
Jalapeño Pepper 	1	1
White Wine Vinegar	2 T	4 T
Lime	1	2
Mint	¼ oz	¼ oz
Sugar*	2 t	4 t
Oil*	4 t	8 t

\*Not Included

## Allergens

1) Soy

## Tools

Small pot, Zester, 2 Medium bowls, Peeler, Large nonstick pan, Small bowl

**Nutrition per person** Calories: 499 cal | Fat: 11 g | Sat. Fat: 2 g | Protein: 46 g | Carbs: 54 g | Sugar: 7 g | Sodium: 787 mg | Fiber: 3 g

2



**1 Cook the rice:** Bring **1 cup water** to a boil in a small pot. Once boiling, add the **rice**. Cover and cook 20 minutes, until tender. Remove from heat and keep covered.

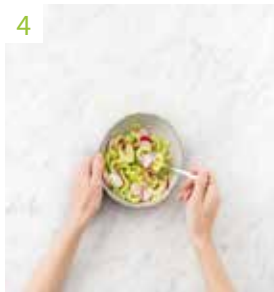
**2 Prep the marinade and steak:** **Wash and dry all produce.** Mince or grate the **garlic**. Mince **half the jalapeño**. Thinly slice the other half into rounds, removing the ribs and seeds if you prefer less heat. Zest and halve the **lime**. Slice the **steak** in half, making two ½-inch fillets.

3



**3 Marinate the steak:** Place the **steak fillets** in a medium bowl with the **garlic, soy sauce, lime zest, 1½ teaspoons sugar, minced jalapeño** (to taste), and a drizzle of **oil**. Season generously with **salt** and **pepper**. Turn the steak to evenly coat in the marinade.

4



**4 Make the quick pickled veggies:** Thinly slice the **radishes**. Peel and halve the **cucumber** lengthwise. Scoop out the seeds with a spoon, then thinly slice into half-moons. Toss both in a medium bowl with the **white wine vinegar, ½ teaspoon sugar**, and a large pinch of **salt** and **pepper**.

5



**5 Sear the steak:** Heat a drizzle of **oil** in a large nonstick pan (or grill pan) over high heat. Add the **steak**. Sear about 2 minutes per side, until browned and slightly charred. **HINT:** The sugar on the glaze may burn a bit, but that's ok! Char + caramelization = flavor!

**6 Make the herb salad and serve:** Pick the **mint leaves** off the stems. Tear any larger leaves in half. Discard the stems. Toss the leaves in a small bowl with a squeeze of **lime**, a large drizzle of **oil**, and as much sliced **jalapeño** as you like (careful, it's spicy!). Season with **salt** and **pepper**. Thinly slice the **Vietnamese-marinated steak**, and serve on a bed of **jasmine rice**. Scatter the **herb salad** over the steak, and serve the **quick pickled veggies** on the side. Enjoy!