



VIETNAMESE MARINATED STEAK

with Quick-Pickled Veggies and Jasmine Rice



HELLO QUICK-PICKLED VEGGIES

Cucumber and radishes get flavorful and crisp in a snap.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 620**

-  Garlic
-  Lime
-  Sirloin Steak
-  Brown Sugar
-  Radishes
-  White Wine Vinegar
-  Jalapeño
-  Mint
-  Jasmine Rice
-  Soy Sauce
(Contains: Soy)
-  Persian Cucumbers

START STRONG

Make sure to shake off the marinade before adding the steak to the pan. This will help it get nicely browned.

BUST OUT

- Small pot
- Zester
- 2 Medium bowls
- Large pan
- Small bowl
- Oil (4 tsp | 8 tsp)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------|---------------------|
| • Garlic | 2 Cloves 4 Cloves |
| • Jalapeño | 1 1 |
| • Lime | 1 2 |
| • Mint | ¼ oz ¼ oz |
| • Jasmine Rice | ½ Cup 1 Cup |
| • Sirloin Steak | 12 oz 24 oz |
| • Soy Sauce | 1 TBSP 2 TBSP |
| • Brown Sugar | 2 tsp 4 tsp |
| • Radishes | 3 6 |
| • Persian Cucumbers | 2 4 |
| • White Wine Vinegar | 2 TBSP 4 TBSP |

HELLO WINE



PAIR WITH
The Descent Valle Central
Merlot, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREP

Wash and dry all produce. Bring ¾ cup water to a boil in a small pot. Mince **garlic**. Mince half the **jalapeño**, removing ribs and seeds for less heat. Thinly slice other half. Zest **lime** until you have ½ tsp zest, then cut into halves. Pick **mint leaves** from stems; discard stems.



4 MAKE SALAD

Thinly slice **radishes**. Peel **cucumbers**, then halve lengthwise. Scoop out seeds with a spoon, then slice into thin half-moons. Toss radishes, cucumbers, **white wine vinegar**, ½ tsp **white sugar**, and a large pinch **salt** and **pepper** in another medium bowl. Set aside to pickle.



2 COOK RICE

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes. Keep covered until meal is ready.



5 COOK STEAK

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **steak**, keeping excess marinade in bowl, and cook until browned, 2-3 minutes per side. Remove from pan and let rest a few minutes before thinly slicing against the grain.



3 MARINATE STEAK

Carefully cut **steak** in half parallel to the cutting board to create two thin filets. Place **steak**, **garlic**, **soy sauce**, **lime zest**, **2 tsp brown sugar** (we sent more), minced **jalapeño** (to taste), and a drizzle of **oil** in a medium bowl. Season generously with **salt** and **pepper**. Toss to evenly coat steak in marinade.



6 FINISH AND PLATE

In a small bowl, toss **mint leaves**, **jalapeño slices** (to taste), a squeeze of **lime**, and a large drizzle of **oil**. Season with **salt** and **pepper**. Divide **rice** between plates, then top with **steak**. Scatter **mint mixture** over top and serve with **salad** to the side.

SOUR POWER!

Quick-pickled veggies are also great on everything from sandwiches to tacos.

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