



VIETNAMESE MARINATED STEAK STRIPS

with Quick-Pickled Veggies and Jasmine Rice

PRONTO



HELLO

QUICK-PICKLED VEGGIES

A few simple ingredients turn fresh veggies into a sweet and sour condiment

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 683



Beef Strips



Brown Sugar



Soy Sauce



Red Chili



Radishes



Mini Cucumber



Rice Vinegar



Fish Sauce



Lime



Mint



Jasmine Rice

BUST OUT

- Large Non-Stick Pan
- Zester
- 2 Small Bowls
- Strainer
- Measuring Cups
- Sugar (1 tsp | 2 tsp)
- Measuring Spoons
- Salt and Pepper
- Medium Bowl
- Olive or Canola oil
- Medium Pot

INGREDIENTS

2-person | 4-person

- Beef Strips 285 g | 570 g
- Brown Sugar 1 tbsp | 2 tbsp
- Soy Sauce 1,4 1 tbsp | 2 tbsp
- Red Chili 1 | 1
- Radishes 56 g | 113 g
- Mini Cucumber 132 g | 264 g
- Rice Vinegar 2 tbsp | 4 tbsp
- Fish Sauce 0 1 tbsp | 2 tbsp
- Lime 1 | 2
- Mint 10 g | 20 g
- Jasmine Rice ¾ cup | 1 ½ cup

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

*Laver et sécher tous les aliments.



START STRONG

In step 5, shake off some of the marinade before adding the steak to the pan; this will help it get nicely browned. In the last minute of cooking the second batch, add any remaining marinade to the pan and bring to a boil.



1 PREP

Wash and dry all produce.* In a medium pot, bring **1 ½ cups water** (double for 4 ppl) to a boil. Thinly slice the **cucumbers** and **radishes** into ⅛-inch rounds. Zest, then cut the **lime(s)** into wedges. Roughly chop the **mint leaves**. Finely chop the **chili**, removing the seeds for less heat.



4 PICKLE VEGGIES

Lightly rinse the **cucumbers** and **radishes**. Heat a large non-stick pan over medium-low heat. Add the cucumbers, radishes, **vinegar** and **1 tsp sugar** (double for 4 ppl). Season with **salt**. Cook, stirring occasionally, until the veggies are tender-crisp, 3-4 min. Transfer the pickled veggies, along with the liquid, to another small bowl and set aside.



2 COOK RICE

Add the **rice** to the boiling water. Reduce the heat to medium-low. Cover and cook until the rice is tender and the water has been absorbed, 12-14 min. Meanwhile, in a strainer, over a small bowl, toss the **cucumbers** and **radishes** with **¼ tsp salt** (double for 4 ppl). Set aside.



5 COOK BEEF STRIPS

Heat the same pan over medium-high heat. Add a drizzle of **oil**, then **half the beef strips**. Cook until browned, 1-2 min per side. Transfer to a plate and repeat with the **remaining beef**. (**TIP:** Add any remaining marinade from the bowl in last minute of cooking. Bring up to a boil and cook for 1 min. This will help incorporate all the flavours!)



3 PREP BEEF STRIPS

Pat the **beef strips** dry with paper towels. Cut any larger strips into 1-inch long pieces. In a medium bowl, combine the **soy sauce**, **fish sauce**, **half the lime zest**, **brown sugar** and as much **chili** as you like with a drizzle of **oil**. Season with **pepper**. Add the beef strips and toss to coat. Set aside.



6 FINISH AND SERVE

Fluff the **rice** with a fork. Stir in **remaining lime zest** and **pickling liquid**. Divide between plates and top with **beef strips** and **pickled veggies**. Sprinkle with **mint** and squeeze over a **lime wedge**, if desired.

SOUR POWER!

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