



# 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



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## 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.





## 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 two 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**.

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

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