





Asian Steak Salad

with Charred Onions & Mint

 20-30min  2 Servings

This steak salad with a Vietnamese twist is the perfect light meal. Inspired by the element of balanced flavors that makes Vietnamese cuisine so delicious, the sweet, salty, tangy dressing is the perfect compliment to the steak. The charred onions sit in the dressing while the steak grills so they become a quick pickle. Fresh mint and chopped peanuts are scattered on top take it to the next lev...

What we send

- red fresno chile
- rice vinegar
- red onion
- grass-fed sirloin
- snow peas
- fresh mint
- baby spinach

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 599.0kcal, Fat 42.5g, Proteins 37.0g, Carbs 18.0g



1. Make dressing

Thinly slice **Fresno chile** crosswise into rings, and finely chop **1 teaspoon**. In a large bowl, whisk **vinegar, 1 teaspoon sugar, ½ teaspoon salt, 1 teaspoon finely chopped chile** (or less depending on heat preference), and **2 tablespoons oil**. Transfer **1 tablespoon dressing** to a small bowl and set aside.



4. Cook onion

Heat a medium cast-iron skillet over medium-high. Add **onions** to skillet and cook, flipping once, until onions are lightly charred, 3-4 minutes per side for medium (or less for medium-rare). Transfer onions to board, cut into quarters, and add to large bowl with **dressing**.



2. Prep onion & steaks

Trim ends from **onion**, then peel and slice into ½-inch thick rounds, keeping slices intact. Brush lightly with **oil** and season with **salt** and **pepper**. Pat **steaks** dry and season all over with **½ teaspoon salt** and **a few grinds pepper**.



5. Sear steaks

Heat **2 teaspoons oil** in the same skillet over medium-high. Add **steaks** to skillet, and cook, until lightly charred and cooked to medium, 3-4 minutes per side. Transfer to a cutting board and let rest 2 minutes.



3. Prep ingredients

Trim stem ends from **snow peas**, then cut in half on an angle. Pick **mint leaves** from stems, tearing any large leaves and discard stems. Coarsely chop **peanuts**.



6. Finish & serve

Thinly slice **steak** across the grain. Add **snow peas, spinach**, and **¾ of the mint** to the large bowl with **onions and dressing** and toss to coat; season to taste with **salt** and **pepper**. Serve **salad** topped with steak, **sliced Fresno** (½ to all depending on heat preference), **peanuts**, and **remaining mint**. Drizzle **reserved dressing** over **steak**. Enjoy! ...