

DINNERLY



Vietnamese Beef Salad with Red Cabbage and Peanuts



20-30 minutes



2 Servings

Here's a healthy, colour-filled bowl so quick to throw together, you'll feel like you're cheating at dinner.

WHAT WE SEND

- 1 carrot
- 45g Vietnamese stir-fry paste¹⁷
- 150g snow peas
- 20g peanuts⁵
- 150g red cabbage
- beef stir-fry

WHAT YOU NEED

- Australian honey
- soy sauce⁶
- vegetable oil
- vinegar

TOOLS

- box grater
- deep frypan or wok

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

We've substituted snow peas for the green beans pictured due to weather and quality. The dish will be just as delicious - happy eating!

ALLERGENS

Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 460kcal, Fat 19.4g, Carbs 18.9g, Proteins 48.8g



1. Prep veggies

Peel the **carrot**, then shred with a julienne peeler or coarsely grate with a box grater. Very thinly shred the **cabbage**. Trim the ends of the **snow peas** (see cooking tip), then thinly slice lengthwise. Roughly chop the **peanuts**.



2. Stir-fry paste

Heat **1 tbs vegetable oil** in a large frypan over medium heat. Cook the **Stir Fry Shot** and **1 tbs water** for 30 secs or until fragrant.



3. Add beef

Increase the heat to high, add the **beef** and stir-fry for 2-3 mins until golden. Remove the pan from the heat.



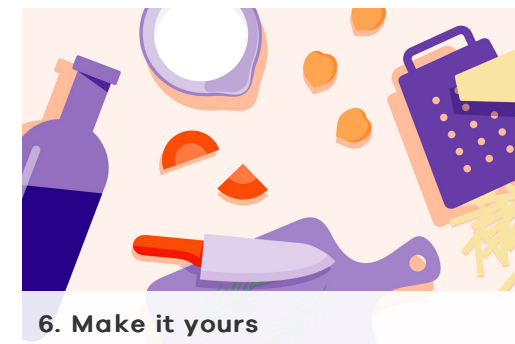
4. Make dressing

Combine **1½ tbs soy sauce**, **3 tsp white vinegar** and **2 tsp honey** in a small bowl.






5. Assemble and serve

Divide the **carrot**, **cabbage**, **snow peas** and **beef** among bowls in mounds. Drizzle over the **dressing** and scatter with the **peanuts** to serve.



6. Make it yours

For those who like a little heat to their Vietnamese salads, add 1-2 finely chopped seeded red chillies. Feeling extra hungry? Add some bulk with rice noodles.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 Packed in Australia
from at least 90%
Australian ingredients