



SWEET & SPICY THAI STEAK SALAD

with Crispy Rice, Charred Scallions & Toasted Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 oz | 2 oz
Peanuts

Contains: Peanuts



4 oz | 8 oz
Grape Tomatoes



2 | 4
Scallions



1 | 2
Lime



10 oz | 20 oz
Bavette Steak



1 tsp | 1 tsp
Garlic Powder



2 oz | 4 oz
Sweet Thai Chili
Sauce



10 tsp | 20 tsp
Rice Wine
Vinegar



1 tsp | 2 tsp
Korean Chili
Flakes



1 | 2
Microwavable Rice



4 oz | 8 oz
Mixed Greens



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

HELLO

BAVETTE STEAK

Often called "the butcher's cut"—because it's so
tasty they keep it for themselves!



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 850



BUST OUT

- Large pan
- 2 Small bowls
- Paper towels
- Medium bowl
- Whisk
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (2 TBSP | 4 TBSP)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 TOAST PEANUTS

- Place **peanuts** in a large dry pan over medium-high heat. Cook, stirring, until golden brown and fragrant, 2-4 minutes.
- Turn off heat; transfer to a small bowl. Wipe out pan. Once peanuts are cool enough to handle, roughly chop.



2 PREP

- **Wash and dry produce.**
- Trim **scallions**; thinly slice scallion greens and keep scallion whites whole. Quarter **lime**. Halve **tomatoes**.



3 COOK STEAK & SCALLIONS

- Pat **steak*** dry with paper towels and season with **half the garlic powder (all for 4 servings)**; season generously all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in pan used for peanuts over medium-high heat. Add steak and **scallion whites**. Cook until scallions are charred and steak is cooked to desired doneness, 5-7 minutes per side. **(If scallions are done first, simply remove from pan and continue cooking steak.)** Transfer to a cutting board to rest at least 5 minutes. Wash and dry pan.
- Thinly slice steak against the grain. Cut scallion whites into 1-inch pieces. Transfer steak and scallions to a medium bowl; toss with **half the chili sauce** and **juice from one lime wedge (two wedges for 4)**. Set aside until ready to serve.



4 MIX DRESSING

- Meanwhile, in a second small bowl, whisk together **vinegar**, **remaining chili sauce**, **2 TBSP olive oil**, **juice from one lime wedge**, and as many **chili flakes** as you like (use 4 TBSP olive oil and two lime wedges for 4 servings).



5 COOK CRISPY RICE

- Massage **rice** in package to break up grains; partially open package. Microwave until warmed through, 90 seconds. **TIP: Microwave times may vary. Careful when handling and opening the pouch!**
- Heat a **large drizzle of oil** in pan used for steak over medium heat. Add rice in a single layer. Season with **salt**. Cook, undisturbed, until rice is golden brown and crispy on bottom, 3-5 minutes. **TIP: Be careful—rice may pop as it cooks!**
- Carefully flip rice and cook, stirring occasionally to break up any large pieces, until golden brown and crispy, 1-2 minutes more.



6 TOSS SALAD

- In a large bowl, toss **mixed greens**, **tomatoes**, **crispy rice**, and **half the peanuts** with as much **dressing** as you like.
- Taste and season with **salt** and **pepper**.



7 SERVE

- Divide **salad** between shallow bowls. Top with **steak and scallion whites**. Garnish with **scallion greens** and **remaining peanuts**. Serve with **remaining lime wedges** on the side.

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