



VIETNAMESE BEEF VERMICELLI NOODLES

Servings: 8

Ingredients

For the noodles

- 2 tablespoons sugar
- 2 tablespoons rice wine vinegar
- 4 tablespoons fresh lime juice
- 2 tablespoons fish sauce
- 8 cups cooked rice vermicelli noodles
- 1 tablespoon garlic, minced
- 1 tablespoon ginger, finely minced
- 1 tablespoon sambal olek chili paste
- 1 tablespoon canola oil
- 1/2 cup coconut water

For the beef marinade

- 2 pounds flank steak, thinly sliced
- 3 tablespoons lemongrass, finely chopped
- 2 tablespoons fish sauce
- 1 tablespoon sugar
- 3 garlic cloves, minced
- 2 tablespoons canola oil

For the garnish

- 1 cup carrot, julienned
- 1 cup cucumber, julienned
- 1 cup bean sprouts
- 1/2 cup fresh cilantro
- 1/2 cup fresh basil
- 1/2 cup fresh mint
- 3 tablespoons crushed roasted peanuts, optional
- 3 tablespoons fried shallots

Directions

For the noodles

In a mixing bowl combine sugar, rice wine vinegar, lime juice, fish sauce, garlic, ginger, sambal, canola oil and coconut water. Whisk together until combined. Lightly toss the rice noodles with 6 ounces of the dressing. Toss to coat the noodles. Reserve the leftover dressing to serve with the garnish. Refrigerate until ready to serve.

For the beef

Mix sliced beef, lemongrass, fish sauce, sugar and garlic and let marinate for at least 20 minutes. Heat a wok to medium-high heat, and then add the canola oil. Add the beef to the wok and let cook for 3 minutes on each side. Remove the beef from the wok and keep hot until ready to serve.

To assemble: Place individual bowls of each ingredient on a table and allow guests to choose their own ingredients to garnish.

Side dishes

Butter Lettuce Leaves
Steamed Jasmine Rice



Celebrating Food, Art & Culture

