

Vietnamese Beef Noodle Bowl

Ingredients

14 oz Rice Vermicelli Noodles
4 T Fish Sauce
1 T Vegetable Oil
3 T Sugar
3 T Lime Juice
1 T Garlic (minced)
1 lb Sirloin Steak (trimmed)
1 c Bean Sprouts
1 c Cucumber (seeded, sliced into half-moons)
1 c Carrot (cut into matchsticks, plus 2 tablespoons minced)
1/2 c Mint Leaves
1/2 c Cilantro
1 1/2 c Hot Water
1 t Red Pepper Flakes

Instructions

1. Cook noodles according to package directions; rinse and drain and divide among 4 bowls.
2. Combine 1 tablespoon each of fish sauce, oil, sugar, and lime juice, and garlic in a bowl, then pour over steak in a large resealable plastic bag; refrigerate for 15 minutes.
3. Prepare vegetables and herbs, and divide among 4 bowls on top of noodles.
4. For sauce, in a medium bowl whisk together 1 1/2 cups hot water, 2 tablespoons each of fish sauce, sugar, and lime juice, minced carrot, and 1 teaspoon red pepper flakes.
5. Remove steak from marinade. Grill steak on medium-high 3 minutes per side for medium-rare, let rest 5 minutes, then thinly slice against the grain. Top each of the 4 bowls with the sliced

Vietnamese Beef Noodle Bowl

steak and serve with sauce on the side.