

Vietnamese Steak and Arugula Salad

2 SERVINGS | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 25 minutes**

Augustus Ranch Beef Stir Fry, thawed
Farmhouse Kitchen Stir Fry Sauce, stirred well before use
Farmhouse Kitchen Pickled Onion
Farmhouse Kitchen Lime Vinaigrette, stirred well before use
Lightsey Farms Keifer Pear, washed and cored
My Father's Farm Radishes, greens removed, washed
Bouldin Food Forest Arugula, washed and dried well
Olive or vegetable oil
Salt and pepper

STEP 1 Prepare radishes. Remove greens, slice thinly and set aside. Tear arugula into bite size pieces, set aside.

STEP 2 Heat a large saute pan over medium-high heat. While the pan is heating, pat the beef dry with paper towels and slice into bite sized pieces, about 1/2". When the pan just begins to smoke, add 1 tbsp. oil. Add beef to pan in a single later and season with 1/2 tsp. salt and pepper. Cook 2-3 minutes until browned and then flip. Continue cooking for 1-3 minutes or until just cooked through and no longer pink. Coat beef with Stir Fry sauce, season with additional salt and pepper to taste and set aside.

STEP 3 Just before serving, prepare pear. Peel skin and chop into 1/4" pieces. Toss, arugula, radish and pear in half of the Lime Vinaigrette. Season with additional vinaigrette, salt, and pepper to taste.

STEP 4 To serve, add arugula, radish and pear salad mixture onto a plate. Top with stir fried steak and garnish with the pickled red onions.

Enjoy!

Vietnamese Steak and Arugula Salad

4 SERVINGS | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 25 minutes**

Augustus Ranch Beef Stir Fry, thawed
Farmhouse Kitchen Stir Fry Sauce, stirred well before use
Farmhouse Kitchen Pickled Onion
Farmhouse Kitchen Lime Vinaigrette, stirred well before use
Lightsey Farms Keifer Pear, washed and cored
My Father's Farm Radishes, greens removed, washed
Bouldin Food Forest Arugula, washed and dried well
Olive or vegetable oil
Salt and pepper

STEP 1 Prepare radishes. Remove greens, slice thinly and set aside. Tear arugula into bite size pieces, set aside.

STEP 2 Heat a large saute pan over medium-high heat. While the pan is heating, pat the beef dry with paper towels and slice into bite sized pieces, about 1/2". When the pan just begins to smoke, add 2 tbsp. oil. Add beef to pan in a single later and season with 1 tsp. salt and pepper. Cook 2-3 minutes until browned and then flip. Continue cooking for 1-3 minutes or until just cooked through and no longer pink. Coat beef with Stir Fry sauce, season with additional salt and pepper to taste and set aside. (NOTE: You may need to cook the beef in multiple batches)

STEP 3 Just before serving, prepare pear. Peel skin and chop into 1/4" pieces. Toss, arugula, radish and pear in half of the Lime Vinaigrette. Season with additional vinaigrette, salt, and pepper to taste.

STEP 4 To serve, add arugula, radish and pear salad mixture onto a plate. Top with stir fried steak and garnish with the pickled red onions.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Beef Stir Fry - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Stir Fry Sauce - Store in the refrigerator. Use within 5 days. (Ingredients: organic coconut aminos, garlic, In the Garden Farm ginger, shallot, sesame seed, Patty's Herbs cilantro, Patty's Herbs mint)

Pickled Onion - Store in the refrigerator. Use within 5 days. (Ingredients: red wine vinegar, star anise, fennel, white pepper, coriander, salt, red onions)

Lime Vinaigrette - Store in the refrigerator. Use within 5 days. (Ingredients: G & S Groves lime juice, garlic, black pepper, extra virgin olive oil)

Keifer Pear - Store in refrigerator crisper drawer. Use within 2 weeks.

Radish - Remove/use any tops and store in the crisper drawer of the refrigerator. Use within 5 days.

Arugula - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

***Contains gluten, dairy, egg, nuts, fish or shellfish containing ingredients.**

****Not made with gluten, dairy, egg, nuts, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**