

Asian Steak and Noodle Salad

(serves 6-8)

For steak:

¼ c Asian fish sauce
2 T finely chopped, fresh ginger
2 garlic cloves, finely chopped
2 T soy sauce
2 T sugar
2 lbs flank steak

For salad:

½ c fresh lime juice (about 4 limes)
6 T water
6 T sugar
6 T Asian fish sauce
1 ½ t crushed red pepper flakes
½ c thinly sliced shallots or other mild onion
8 oz dried vermicelli rice-stick noodles
2 medium Granny Smith or other tart apples
7 oz mesclun salad mix 1c fresh mint leaves, torn into pieces if large
½ c salted, roasted peanuts, chopped (sometimes labeled “cocktail peanuts”)

Marinate and grill steak:

1. Combine fish sauce, ginger, garlic, soy sauce and sugar in resealable plastic bag and smooch to combine. Pat steak dry and place in bag, seal bag and turn over a few times so steak is completely covered in marinade. Place in a shallow dish (in case of leaks) and chill in refrigerator at least 4 hours and up to 8. Bring steak to room temperature before grilling.
2. Prepare grill (medium-hot coals for charcoal, medium heat for gas).
3. Remove steak from marinade and pat dry with paper towels. Grill, covered only if using a gas grill, turning over once, until medium-rare (about 12-14 minutes total).
4. Transfer steak to cutting board and let rest, uncovered for about 15 minutes. Thinly slice steak across the grain.

Assemble salad while steak rests:

5. Make salad dressing by whisking together lime juice, water, sugar, fish sauce and red pepper flakes in a bowl until sugar is dissolved, then stir in shallots.
6. Cook noodles according to package directions (I usually just put them in a large heat-proof bowl, pour boiling water over them and let sit for about 5-10 minutes) until just tender. Drain, rinse with cold water and drain well. Transfer to large bowl and toss with ½ c of the dressing.

7. Working around the core of the apples, cut thin slices (about 1/8" thick), then stack slices and cut into 1/4" matchsticks.
8. Combine apples, salad greens and mint in a large bowl, add 1/2 c dressing and toss to combine.
9. Arrange noodles on a large platter and mound greens on top of noodles. Arrange steak slices on greens and sprinkle with peanuts. Serve at room temperature with remaining dressing on the side.