



# THAI SHAVED STEAK SALAD

*Kale with beets, cashews & sautéed bell pepper*

**COOK TIME**  
20 MIN

**SERVINGS**  
2

**CALORIES PER SERVING**  
400

**NET CARBS PER SERVING**  
19 GRAMS

**MENU**  
KETO // GLUTEN-FREE

This hearty salad is inspired by Thai flavors. Red bell pepper and onion are stir-fried, then tossed with kale, red beets, cashews, and a bright ginger-lime vinaigrette. It's all topped with shaved sirloin steak and mushrooms seasoned with Thai-style spices (featuring ginger and garlic) and finished with coconut aminos. A drizzle of Sriracha sauce adds a touch of heat on top.

## INGREDIENTS (11 ITEMS)

- 10 oz **Shaved sirloin steak**
- 1 ¼ oz **Red beets**
- 2 ¾ oz **Red kale\***
- 1 ¼ oz **Red bell pepper\***
- ⅛ oz **Dried shiitake mushrooms**
- ½ oz **Cashews** T
- 1 ¼ oz **Red onion**
- 2 tbsp **Coconut aminos** T
- ¼ cup **Ginger-lime vinaigrette** T
- 1 ½ tbsp **Sriracha sauce**
- 2 tsp **Thai-style seasoning**

## WHAT YOU'LL NEED

- large sauté pan
- medium sauté pan
- mixing bowls
- measuring cup & spoons

## ALLERGENS

- T TREE NUT

\*You may receive different color varieties of these ingredients.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat can be harmful to your health. Go to [help.greenchef.com](http://help.greenchef.com) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at [help@greenchef.com](mailto:help@greenchef.com)



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Food Service (GFFS) program.

**GREEN CHEF IS PROUD** to be a USDA Certified Organic company. All produce is organic unless otherwise labeled.

# THAI SHAVED STEAK SALAD

## 1 PREP KALE

- Remove center stems from **red kale**. Slice **stems** into about ¼-inch pieces. Roll **leaves** into a large “cigar” and slice across into about ¼-inch wide ribbons.
- Place **leaves** in a large bowl (reserve stems for Step 3). Drizzle with 1–2 tablespoons of the **ginger-lime vinaigrette**. Lightly season with salt. Massage until leaves soften.



## 2 PREP VEGGIES

- Cut ends off **red onion** and discard peel. Slice lengthwise into about ¼-inch thick strips.
- Cut **red bell pepper** lengthwise into about ¼-inch thick strips. Halve strips widthwise.
- Roughly chop **dried shiitake mushrooms**. Place in a small bowl. Cover with about ¼ cup hot tap water. Let soak about 5 minutes.



## 3 SAUTÉ BELL PEPPER & ONION

- Heat about 1 ½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **kale stems**, **onion**, and **bell pepper** to hot pan. Stir. Cook 4–5 minutes, or until bell pepper begins to soften, stirring occasionally. Remove from heat.

See Step 6 to finish.



## 4 SEASON & COOK STEAK

- Place **shaved sirloin steak** in a medium bowl. Drizzle with 1–2 tablespoons cooking oil. Season with **Thai-style seasoning**, salt, and pepper. Stir to coat.
- Heat about 1 ½ tablespoons cooking oil in a medium sauté pan over medium-high heat. Add **steak** to hot pan. Stir. Cook 3–4 minutes, or until steak is fully cooked (or to desired doneness), stirring occasionally.\*
- Add **mushrooms** (discard soaking water) and **coconut aminos**. Cook 1 minute, stirring occasionally. Remove from heat. Salt and pepper to taste.

\*Take Note: Shaved steak is fully cooked when it's no longer pink.



## 5 PREP NUTS

- Roughly chop **cashews**.

## 6 MAKE SALAD

- Transfer **bell pepper and onion** to bowl with kale. Add **red beets** and **nuts**. Drizzle with remaining **vinaigrette** (or to taste). Salt and pepper to taste. Toss to combine.

## 7 PLATE YOUR DISH

- Divide **salad** between plates. Top with **shaved steak**. Drizzle with **Sriracha sauce** to taste (or omit).
- Enjoy!

