

Vietnamese Bun Bo Xao (Noodle Salad Beef Stir-Fry)

<http://userealbutter.com/2012/05/02/vietnamese-bun-bo-xao-beef-noodle-salad-recipe/>
from [SBS Food](#)

1 stem lemongrass (the tender white part), minced
1 lb. steak (I used flank steak), sliced thin against the grain and at an angle
2 tsp crushed fresh garlic
2 tbsps + 1 tsp fish sauce
1 lb. vermicelli noodles, cooked*
2 cups bean sprouts
1 large English cucumber (or 3 Persian cucumbers), halved and sliced
10 perilla leaves (also known as shiso leaves or sesame leaves – can be found in some Asian markets)
10 fresh basil leaves if you can't find perilla/shiso leaves
10 mint leaves
10 Vietnamese mint leaves (see photo above in the post)
2 tbsp vegetable oil
1 small onion, sliced

* Follow the instructions on the rice noodle package. If there aren't any, place the noodles in a large pot of boiling water and let boil for 5 minutes. Turn off the heat and cover the pot for 3 minutes. Drain the noodles and rinse in cold water.

extra goodies

Vietnamese pickled daikon and carrots
chopped peanuts
fried shallots (can be found in Asian markets)
nuoc cham
jicama, julienned (optional – but it's good!)
romaine lettuce, shredded (optional – adds crunch)

vietnamese pickled daikon and carrots

1 lb. carrots, peeled and julienned
1 lb. daikon radish, peeled and julienned
2 tsps salt
1 cup sugar
1 cup unseasoned rice wine vinegar
1 cup water

Sprinkle salt over the carrots and daikon and toss to coat. Let sit for a few minutes. Rinse with water and drain. Place carrots, daikon, sugar, rice wine vinegar, and water together in a bowl or a vessel with a tight-sealing lid. I like to place it in a screwtop tupperware and shake the hell out of it (to dissolve the sugar). Let sit for an hour before serving. Can refrigerate for up to 2 weeks.

nuoc cham

2 limes, juice of
2 tbsps brown sugar
4 tbsps fish sauce (I like Three Crabs brand)
4 cloves garlic, minced
chile-garlic paste to taste (or finely sliced hot chiles)
1/2 cup water

Whisk together all ingredients until sugar is dissolved. Set aside.

Make the bun bo xao: Mix 2 teaspoons of the lemongrass (reserve the rest for later) with the beef, the garlic, and 2 tablespoons of fish sauce. Set it aside and let it marinate for 20 minutes. Gather your serving bowls and place a large handful of rice noodles in each bowl. Sprinkle a handful of bean sprouts and some cucumber slices over the noodles. Roll the herbs together (easiest if you use the largest leaves to wrap around the smaller leaves) and chiffonade (slice thin). Sprinkle some over each bowl. Set aside. Heat a wok or frying pan on your highest heat setting. Add the vegetable oil, the rest of the lemongrass and the sliced onion. Stir the contents around the pan and toss the beef in. Let it char if possible. Add the remaining teaspoon of fish sauce and give everything in the pan a good stir. Place a scoop of the beef on each noodle salad. Dress with more herbs, Vietnamese pickled carrots and daikon, chopped peanuts, fried shallots, and nuoc cham (to taste). Optional: Add julienned jicama and shredded romaine lettuce. Serves 4-6.