



EASY THAI STEAK NOODLE BOWL

- 2 1/2 CUPS VERY THINLY SLICED GREEN CABBAGE
- 1 TABLESPOON FRESH LIME JUICE, DIVIDED
- 2 TEASPOONS SUGAR, DIVIDED
- 1 TEASPOON KOSHER SALT, DIVIDED
- 8 OUNCES UNCOOKED FLAT BROWN RICE NOODLES (PAD THAI NOODLES, SUCH AS ANNIE CHUN'S)
- 8 OUNCES TOP SIRLOIN STEAK, TRIMMED AND THINLY SLICED
- 1/12 TEASPOONS ROASTED CHILI INFUSED OLIVE OIL
- 1/2 CUP WATER
- 2 TABLESPOONS RED CURRY PASTE (SUCH AS THAI KITCHEN)
- 1 (13.5 OUNCE) CAN LIGHT COCONUT MILK
- 4 LIME WEDGES

COMBINE CABBAGE, 1 TEASPOON LIME JUICE, 1/2 TEASPOON SUGAR, AND 1/4 TEASPOON SALT; TOSS WELL TO COMBINE. SET ASIDE AT ROOM TEMPERATURE FOR 15 MINUTES.

PREPARE RICE NOODLES ACCORDING TO PACKAGE DIRECTIONS. DRAIN AND RINSE WITH COLD WATER; DRAIN.

TOSS STEAK WITH 1/2 TEASPOON SUGAR. HEAT A LARGE SKILLET OVER HIGH HEAT ADD OIL; SWIRL TO COAT. ADD STEAK TO PAN; COOK 2 MINUTES. TURN STEAK OVER; COOK AND ADDITIONAL 30 SECONDS OR JUST UNTIL BROWNE. REMOVE FROM PAN; KEEP WARM.

ADD 1/2 CUP WATER TO PAN, SCRAPING PAN TO LOOSEN BROWNE. ADD CURRY PASTE AND COCONUT MILK. STIRRING WELL TO COMBINE; BRING TO A SIMMER. REDUCE HEAT TO LOW; SIMMER FOR 5 MINUTES. STIR IN REMAINING 2 TEASPOONS LIME JUICE, REMAINING 1 TEASPOON SUGAR, AND 1/2 TEASPOON SALT.

ARRANGE ABOUT 1 CUP NOODLES IN EACH OF 4 BOWLS; DIVIDE STEAK EVENLY OVER SERVING. LADLE ABOUT 1/2 CUP BROTH OVER EACH SERVING; TOP EACH WITH A 1/2 CUP CABBAGE MIXTURE. SPRINKLE REMAINING 1/4 TEASPOON SALT EVENLY OVER SERVINGS. SERVE WITH LIME WEDGES.