Vietnamese Shaking Beef Salad

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This shaking beef salad recipe is a perfect mix of bold flavor and fresh ingredients. Juicy marinated beef is quickly seared and served over crisp greens, cucumbers, and tomatoes. Finished with a zesty lime dressing, it's a healthy and delicious Vietnamese-inspired dish.

Timing

Prep time	Total time	Skill level
25 mins	**35 mins**	**Easy**

What You'll Need

Marinade

- 1 lb top sirloin beef
- 3 tbsp minced garlic
- 1 tbsp sugar
- 1 tbsp oyster sauce
- 1 tbsp fish sauce
- 1 tsp sesame oil
- 1 tbsp minced ginger
- 1 tsp low-sodium soy sauce
- 2 tbsp of canola (or mild olive)
- Salt and pepper to taste

Dressing

- ½ cup rice wine vinegar
- 1 tsp kosher salt
- 1 tbsp sugar

Salad

- 2 cups mixed greens

- 1 red onion, thinly sliced
- Salt and pepper (a pinch of each)
- 1 cup Red Sun Farms® Mini Cucumbers, thinly sliced
- Juice of 1 lime
- 1 cup of Red Sun Farms® Sweetpops tomatoes, quartered

Directions

1. Cut the beef into 1-inch cubes.
2. Mix all the marinade ingredients and coat the beef. Cover and refrigerate for at least 4 hours or up to 24 hours.
3. Place the dressing ingredients in a bowl and mix well.
4. In a large cast-iron pan over medium heat, add 2 tbsp of canola (or mild olive) oil. Add the marinaded beef, sprinkle with salt and pepper, and sear on all sides, constantly “shaking” the pan.
5. Remove the beef from the pan and place on a plate. Let rest for 5 minutes.
6. Toss the mixed greens and red onions in the dressing and season with a pinch of salt and pepper. Place on a plate or platter.
7. Add the Mini Cucumbers and Sweetpops around the salad and place the beef on the bed of mixed greens.
8. Sprinkle the fresh lime juice over everything and serve.