

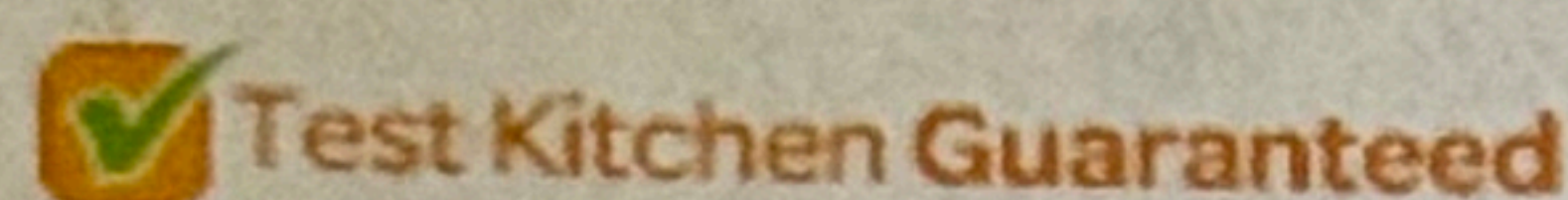


Spicy Beef with Peanuts & Chiles

by Tony Rosenfeld

As seductive as picking up the telephone and ordering in on a busy weeknight may be, you can throw together a stir-fry quicker than it takes a delivery person to get to your door. Even better, this dish is just as good as—or even better than—anything you'll find in a to-go carton. If you don't have a stir-fry pan, use a heavy skillet with a large surface area for the ingredients sear properly.

Serves 4



- 1 lb. flank steak, thinly sliced on the diagonal against the grain
- 2 Tbs. soy sauce
- 2 tsp. fish sauce
- 1/4 tsp. kosher salt; more to taste
- 2 Tbs. fresh lime juice
- 1 Tbs. light brown sugar *1 Tbl.*
- 1/4 cup salted peanuts
- 2 large shallots, coarsely chopped
- 2 Thai or serrano chiles, stemmed and coarsely chopped (don't seed)
- 3 Tbs. canola or peanut oil
- 1/3 cup coarsely chopped fresh cilantro
- 3 Tbs. chopped fresh basil

Toss the steak with 1 Tbs. of the soy sauce, 1 tsp. of the fish sauce, and the salt. Combine the remaining 1 Tbs. soy sauce and 1 tsp. fish sauce with 1 Tbs. of the lime juice and the brown sugar and set aside.

Pulse the peanuts, shallots, and chiles in a food processor until finely chopped. Transfer to a small bowl.

Set a 12-inch skillet over medium-high heat until hot, about 1 minute. Add 1-1/2 Tbs. of the oil and once it's shimmering, add the beef. Cook, stirring, until the beef just loses its raw appearance, about 2 minutes. Transfer to a plate.

Reduce the heat to medium, add the remaining 1-1/2 Tbs. oil and the shallot mixture, sprinkle with salt and cook, stirring, until the shallots are soft, about 2 minutes.

Return beef, stir the soy mixture + add it, along w/ half of cilantro + basil, cook for 2 minutes. Season to taste w/ salt + serve sprinkled w/ remaining lime, cilantro + shallots.