

From Necole Spangrud

Excellent salad. I highly recommend using aminos instead of soy sauce.

4 ounces rice noodles (vermicelli)  
1/3 cup soy sauce (or substitute aminos)  
3 tablespoons fresh lime juice  
1 tablespoon sugar  
1 teaspoon finely chopped garlic  
½ teaspoon red pepper flakes  
1 pound sirloin steak, well trimmed  
2 tablespoons vegetable oil  
1 small head Boston or butter lettuce, shredded (about 5 cups)  
1 cucumber, halved lengthwise, seeded, thinly sliced  
½ cup grated peeled carrot  
½ cup fresh mint leaves

In a small saucepan, cook the noodles in boiling water until soft, about 3 minutes. Drain and rinse. Transfer the noodles to a medium bowl and set aside to cool.

In a small jar, combine the soy sauce, lime juice, sugar, garlic and pepper flakes; cover the jar and shake until the dressing is well combined.

Slice the steak against the grain into thin strips.

Heat the vegetable oil in a wok or large skillet over medium high heat. Add the steak in batches and stir-fry until just cooked through. Transfer the beef to the bowl with the noodles; add half the dressing and toss until well coated. Set aside to cool and allow the flavors to meld.

Combine the lettuce, cucumber, carrot and mint in a bowl.

Just before serving, toss the greens with the remaining dressing and divide among 4 plates. Top each with the beef-noodle mix.