



SERVING SIZE: 4 | PREP TIME: 25 MINUTES | COOK TIME: 30 MINUTES

Spicy Thai Beef Tri-Tip With Napa Cabbage and Carrot Salad

Add intense, juicy flavor to a tri-tip roast with this easy-to-make marinade.

INGREDIENTS:

Spicy Thai Beef Tri-Tip

2 ½ lb tri-tip roast
 ¼ cup packed brown sugar
 2 Tbsp minced garlic
 2 Tbsp minced shallot
 2 Tbsp minced ginger
 1 Tbsp lemon grass, thinly sliced
 1 Tbsp ground coriander
 1 Tbsp turmeric
 ½ Tbsp ground cumin
 ½ tsp cayenne pepper
 3 Tbsp fish sauce
 2 Tbsp soy sauce
 2 Tbsp rice wine vinegar
 1 ½ Tbsp olive oil

INGREDIENTS:

Lime Ginger Vinaigrette

1 tsp plus 3 Tbsp olive oil, divided
 1 tsp minced ginger
 1 tsp minced shallot
 1 Tbsp honey
 Zest and juice of one lime
 ½ tsp soy sauce
 ¼ tsp kosher salt
 ¼ tsp red pepper flakes

INGREDIENTS:

Napa Cabbage and Carrot Salad

12 oz napa cabbage, shredded
 2 oz carrot, peeled and ribboned
 ¼ cup radish slices
 1 ½ oz red onion, shaved
 ½ cup toasted peanuts
 2 Tbsp cilantro leaves
 2 Tbsp sliced scallions
 1 tsp small mint leaves
 ½ tsp chopped dill
 4 lime wedges

DIRECTIONS:

1. Preheat oven to 325°F.
2. In medium bowl, whisk together all ingredients except roast to make marinade.
3. Trim excessive silver skin and thick fat from roast; pat dry.
4. Evenly coat roast with marinade; let stand 2 hours at room temperature or overnight in refrigerator.
5. Transfer roast to rack over a shallow roasting pan; roast 20 to 30 minutes or until an internal temperature of 125°F. Let roast rest for 15 minutes before slicing.
6. **For Napa cabbage and carrot salad:** In small saute pan, heat 1 tsp olive oil over medium heat. Add ginger and shallot; saute 1 minute.
7. Transfer sauteed mixture to medium bowl. Add honey, lime zest, lime juice, soy sauce, salt and pepper flakes; whisk together. Drop by drop, whisk in remaining 3 Tbsp olive oil to make vinaigrette. Set aside.
8. In large mixing bowl, combine cabbage, carrot, radish, onion, peanuts, cilantro, scallions, mint and dill.
9. Add vinaigrette to vegetables; toss until combined. Garnish with lime wedges. Serve immediately.

SERVINGS: 4 | CALORIES: 700 | TOTAL FAT: 42g | SODIUM: 1640mg | TOTAL CARBOHYDRATE: 31g | PROTEIN: 54g

*Minimally processed. No artificial ingredients.

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