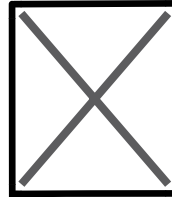


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Vietnamese Lemongrass Beef and Noodles

This is a classic Vietnamese dish that is so simple to make. Sauteed beef marinated in lemongrass and garlic and tossed with cold vermicelli noodles and fresh herbs. Great on warm days or it makes a quick, weeknight meal.

By MommyFromSeattle



Difficulty level:

Prep: 20 mins

Cook: 35 mins

Additional: 30 mins

Total: 1 hr 25 mins

Servings: 4

Ingredients

1 (8 ounce) package rice vermicelli noodles

1/3 cup minced lemongrass

2 tablespoons soy-based liquid seasoning

1 tablespoon dry sherry

1 tablespoon brown sugar

3 cloves garlic, minced

1 pound flank steak, thinly sliced

Sweetened Fish Sauce:

2 tablespoons warm water, or more as needed

2 tablespoons white sugar

1/2 medium lemon, juiced

1/4 cup fish sauce

2 eaches fresh red Thai chile peppers, minced

2 cloves garlic, finely minced

1 bunch Thai basil leaves, chopped, or to taste

