Let’s Make a Meal® is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

**Spicy Hoisin Skirt Steak with Cucumber Salad**

*Designed, tested, and approved by Chef Lora Sendik*

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**Ingredients**

- 12 oz skirt steak
- 1 english cucumber
- 1 cup white rice
- 2 Tbsp hoisin sauce
- 1 tsp sambal
- ½ red onion
- ½ red bell pepper
- ½ cup rice wine vinegar
- 4 tsp honey
- 2 Tbsp roasted, salted peanuts
- 2 Tbsp sesame oil
- 2 tsp kosher salt
- 1 tsp black pepper

**Equipment Needed**

- Grill or indoor grill pan
- Saucepan with lid
- Large bowl
- Knife
- Whisk
- Cutting board
- Small bowl

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1. Place 2 cups of water and the rice in a saucepan. Bring to a boil over high heat. Cover, reduce heat to low, and cook for 15–20 minutes.

2. Meanwhile, thinly slice the cucumber on the bias. Thinly slice the red onion and cut the bell pepper into a small dice.

3. Preheat a grill or indoor grill pan over medium high heat. In a small bowl, whisk together the hoisin sauce, sambal, and 1 teaspoon of the honey. Season the steak with salt and pepper and brush both sides with the sauce. Place on the grill and grill until medium rare, approximately 2 minutes per side. Remove from the grill and let rest for 5 minutes.

4. Slice the steak thinly against the grain. Once the rice has finished cooking, fluff with a fork.

5. Meanwhile, combine the rice wine vinegar, remaining honey, toasted sesame oil, ½ teaspoon salt, and ¼ teaspoon pepper in a large bowl. Add the onion, cucumber, and bell pepper. Toss to combine.

Divide the rice between two plates. Top with the steak and vegetables. Garnish with peanuts and serve.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.