



Garlic Steak Banh Mi

with Pickled Carrots & Cukes



20-30min



2 Servings

Banh Mi are a staple in Vietnamese street food culture. They're sandwiches stacked with meat—typically pork—pickled veggies, and fresh herbs. We've made a slightly more elevated take with succulent grilled steak. Thin slices are piled onto garlicky ciabatta rolls, along with creamy mayo, pickled carrots and cucumbers, sliced jalapeño, and fresh cilantro. It's every bit as flavorful as it sounds...

What we send

- Persian cucumber
- carrots
- grass-fed sirloin steaks
- garlic
- rice vinegar
- fresh ginger
- fresh cilantro
- jalapeno

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- box grater
- meat mallet (or heavy skillet)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 736.0kcal, Fat 29.3g, Proteins 43.4g, Carbs 75.4g



1. Prep ingredients

Peel and finely chop **½ of the ginger** (save rest for own use). Peel and finely chop **2 cloves garlic**. Coarsely chop **cilantro leaves** and **stems**. Thinly slice **jalapeño** and discard stem.



2. Pickle carrot & cucumber

Grate **carrot** on the large holes of a box grater (no need to peel). Thinly slice **cucumbers** into rounds. In a medium bowl, combine **vinegar, chopped ginger, ½ of chopped garlic, 1 tablespoon sugar, and ½ teaspoon salt**, whisking to dissolve. Add carrots and cucumbers and let sit until step 6, stirring occasionally.



3. Dry brine steaks

Split **steaks** horizontally and pound to a ¼-inch thickness with a meat mallet or heavy skillet and rub with oil. Sprinkle with **remaining garlic, 1 teaspoon salt, and several grinds pepper** and let sit until step 5.



4. Toast rolls

Heat a grill or grill pan over high. Split **rolls**. Reduce heat to medium high. Open rolls and grill, cut-sides down, until lightly toasted, about 2 minutes. Flip rolls and grill, turning once or twice, until outsides are lightly toasted, 1-2 minutes (watch closely).



5. Grill steaks

Rub grill or grill pan grates with **oil**. Add **steaks** and cook over medium-high until lightly charred about 1½ minutes. Flip and cook just 1 minute more. Transfer to a plate (or cutting board to slice if desired).



6. Assemble & serve

Spread **mayo** on **rolls** and top each with **2 steaks**. Use a slotted spoon to add some of the **pickled carrots and cucumbers** to **sandwiches**. Garnish with **jalapeños** and **cilantro**. Close **sandwiches** and serve with **remaining pickled veggies** alongside. Enjoy!