



Garlic Steak Banh Mi

with Pickled Carrots & Cukes



20-30min



4 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

- jalapeno
- carrots
- Persian cucumber
- rice vinegar
- flank steaks
- garlic
- ginger
- fresh cilantro

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- box grater

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 572.0kcal, Fat 18.2g, Proteins 34.2g, Carbs 66.4g



1. Prep ingredients

Peel and finely chop **ginger**. Peel and finely chop **3 cloves garlic**. Coarsely chop **cilantro leaves** and **stems**. Thinly slice **jalapeño** and discard stem.



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).



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 **1 teaspoon salt**, whisking to dissolve. Add carrots and cucumbers and let sit until step 6, stirring occasionally.



5. Grill steaks

Rub grill or grill pan grates with **oil**. Add **steaks** and cook over medium heat until lightly charred, 5-6 minutes per side for medium-rare (or longer for thicker steaks) Transfer to a cutting board to rest 5 minutes. Very thinly slice across the grain.



3. Dry brine steaks

Pat **steaks** dry and rub with **oil**. Sprinkle with **remaining garlic**, **1½ teaspoons salt**, and **several grinds pepper** and let sit until step 5.



6. Assemble & serve

Spread **mayo** on **rolls** and top with **steak slices**. 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!