

DINNERLY



⚡ FAST

Beef Banh Mi with Carrot, Radish and Herbs...

 20-30 minutes  4 Servings

The greatest sandwich ever! These Vietnamese-inspired crusty buns stuffed with hot Asian beef, pickled carrot and fresh coriander will score you top points.

WHAT WE SEND

- beef stir-fry
- 3 carrots
- 95g Hainanese rice paste ⁶
- coriander
- radish
- 4 sandwich rolls ^{1,6}

WHAT YOU NEED

- salt and pepper
- sugar
- vegetable oil
- white vinegar

TOOLS

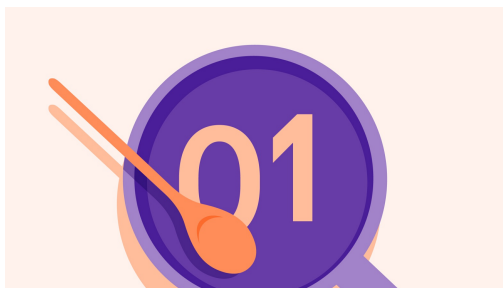
- baking paper
- large frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

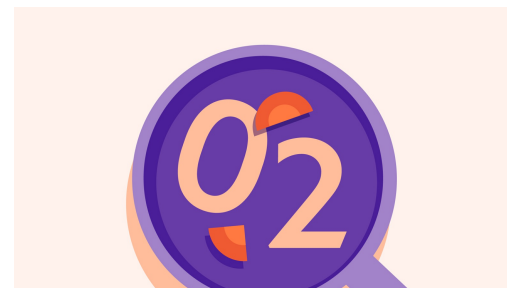
Gluten (1), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING



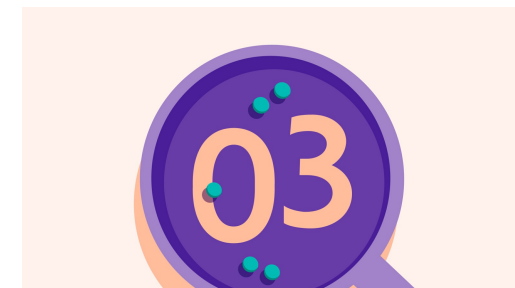
1. Pickle vegetables

Heat the oven to 200C. Line an oven tray with baking paper. Peel the **carrots**, then peel into ribbons. Thinly slice the **radish**. Put **2 tbs white vinegar**, **1 tbs sugar** and **1 tsp salt** in a large bowl and stir to dissolve. Add the carrot and radish and toss to combine. Set aside to pickle, tossing occasionally, until needed.



2. Marinate beef

Put the **beef** and the **Hainanese paste** in a bowl, season with **pepper** and stir well to coat.



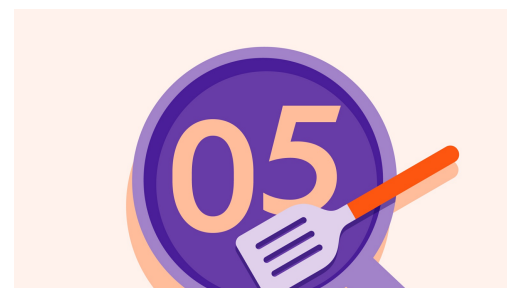
3. Warm bread

Cut the **bread rolls** lengthwise down the middle, taking care not to cut all the way through. Put on the lined tray and bake for 8-10 mins until warmed through and crusty.



4. Cook beef

Meanwhile, heat **2 tbs vegetable oil** in a medium frypan over high heat. Stir-fry the **beef** for 2-3 mins until golden and cooked through. Remove the pan from the heat.







5. Serve up

Pick the **coriander leaves** and finely chop the stems. Drain the **pickled vegetables**, add the **coriander leaves** and toss to combine. Spread the **buns** with **2 tbs mayonnaise**, then fill with the **pickled vegetables** and **beef**. Scatter over the chopped **coriander stems** to serve.



6. Make it yours

Create a bread-less version by replacing the bread rolls with rice. Simply serve the beef and pickled vegetables over a bowl of freshly steamed jasmine rice.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au     #dinnerly

 Packed in Australia
from at least 60%
Australian ingredients