

DINNERLY



Vietnamese-Inspired Steak Banh Mi Bowl

with Pickled Cukes & Sriracha Mayo



20-30min



2 Servings

We took the best part of a Vietnamese sandwich and turned it into a hearty rice bowl! Quick-cooking sirloin steak slices are simmered in a sticky sweet hoisin sauce, then topped with tangy pickled cukes and smothered in a creamy Sriracha mayo inspired by banh mi! It's served over a fluffy bed of jasmine rice to sop up all the flavors. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- 2 pkts Sriracha
- 2 oz pkt mayonnaise ^{3,6}
- 2 oz hoisin sauce ^{1,6,11}
- 8 oz pkg sirloin steak

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil
- garlic

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 33g, Carbs 87g,
Protein 23g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



2. Pickle cucumber

Finely chop **1 teaspoon garlic**. Peel **cucumber**, then halve lengthwise and scoop out seeds; cut crosswise into thin half-moons.

In a medium bowl, whisk to combine **chopped garlic**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt**. Add **cucumbers** and marinate until step 5, stirring occasionally.



3. Make Sriracha mayo

In a small bowl, stir to combine **Sriracha**, **mayonnaise**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**.

Pat **steak** very dry and thinly slice into strips. Season all over with **salt** and **pepper**.



4. Cook steak strips

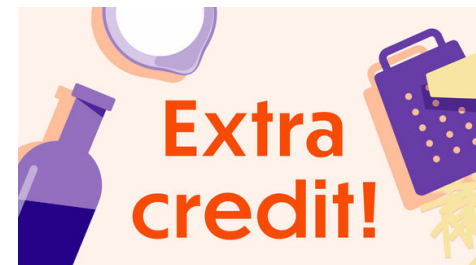
Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **steak strips** and cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue cooking until beef is cooked through, about 2 minutes more. Stir in **hoisin sauce** and **¼ cup water**. Simmer until sauce is slightly thickened, 2–3 minutes. Season to taste with **salt** and **pepper**.



5. Serve

Fluff **rice** with a fork.

Serve **rice** in shallow bowls topped with **steak**, **sauce**, and **pickled cucumbers**. Drizzle **Sriracha mayo** over top. Enjoy!



6. Take it to the next level

Sprinkle this bowl with some chopped peanuts for a little salty crunch!