

# MARLEY SPOON



## Garlic Steak Bánh Mì

with Pickled Carrots & Cukes



20-30min



2 Servings

Bánh Mì 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

- 1 piece fresh ginger
- garlic
- ¼ oz fresh cilantro
- 1 jalapeño chile
- 1 small bag carrots
- 1 cucumber
- 1 oz rice vinegar
- 10 oz pkg beef strips
- 2 ciabatta rolls <sup>1</sup>
- 2 (1 oz) mayonnaise <sup>2,3</sup>

## What you need

- sugar
- kosher salt & ground pepper
- neutral oil

## Tools

- microplane or grater
- medium heavy skillet (preferably cast-iron)

## Allergens

Wheat (1), Egg (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 710kcal, Fat 36g, Carbs 67g, Protein 30g



### 1. Prep ingredients

Peel **ginger**. Grate **1 teaspoon ginger** and **1½ teaspoons garlic**, keeping separate. Coarsely chop **cilantro leaves and stems**. Thinly slice **jalapeño**, discarding stem.



### 2. Pickle carrot & cucumber

Thinly slice **carrot** lengthwise, then cut slices into thin matchsticks (alternatively, grate on the large holes of a box grater). Thinly slice **cucumber** into rounds.

In a medium bowl, combine **vinegar**, **grated ginger**, **1 tablespoon sugar**, and **½ teaspoon each of grated garlic and salt**, whisking to dissolve. Add carrots and cucumbers and let sit until step 6, stirring occasionally.



### 3. Season beef

Pat **beef strips** very dry. In a small bowl, toss with **1 teaspoon salt**, **remaining grated garlic**, and **a few grinds of pepper**. Let sit until step 5.



### 4. Toast rolls

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Split **rolls** and brush lightly with **oil**. Toast rolls, cut-sides down, until lightly toasted, 1-2 minutes.



### 5. Cook beef

Heat **1 tablespoon oil** in same skillet over high heat until smoking. Add **beef strips** and cook, without stirring, until well browned on the bottom, about 2 minutes. Stir and cook until cooked through, 1-2 minutes more.



### 6. Assemble & serve

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