

MARLEY SPOON



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

- 1 cucumber
- 1 carrot
- garlic
- 1 oz rice vinegar
- 1 oz fresh ginger
- ¼ oz fresh cilantro
- 1 jalapeño chile
- 2 ciabatta rolls ¹
- 2 (1 oz) mayonnaise ^{2,3}
- 10 oz pkg beef strips

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- box grater
- meat mallet (or heavy skillet)

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 740kcal, Fat 29g, Carbs 75g, Protein 43g



1. Prep ingredients

Peel ginger and garlic. Using a microplane, grate 1 teaspoon of ginger and 1½ teaspoons of garlic. Coarsely chop **cilantro leaves** and **stems**. Thinly slice **jalapeño** and discard 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, ½ teaspoon of grated garlic, **1 tablespoon sugar**, and **½ teaspoon 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-bottomed 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 the same skillet over high heat until smoking. Add beef strips to skillet 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** to **sandwiches**. Garnish with **jalapeños** and **cilantro**. Close **sandwiches** and serve with **remaining pickled veggies** alongside. Enjoy!