

DINNERLY



Steak Bánh Mì Lettuce Cups with Spicy Mayo



20-30min



2 Servings

Dinnerly's resident dietitian is bringing you meals that are both ultra-satisfying and super nourishing. When are we NOT craving a bánh mì sandwich? We cut out the carbs by swapping the bread for lettuce cups, but all those delish Vietnamese flavors are the same. Tender steak and thinly sliced pickled veggies get dressed up in hoisin sauce and a creamy spicy mayo. We've got you covered!

WHAT WE SEND

- 1 small bag carrots
- 1 cucumber
- ½ lb pkg sirloin steak
- 2 oz hoisin sauce ^{1,2,3}
- 2 oz mayonnaise ^{4,2}
- 2 pkts Sriracha
- 1 romaine heart

WHAT YOU NEED

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

TOOLS

- grill or grill pan

COOKING TIP

No grill? No problem! In step 2, heat 1 tablespoon oil in a medium skillet over medium-high. Add steaks and cook as instructed.

ALLERGENS

Sesame (1), Soy (2), Wheat (3), Egg (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

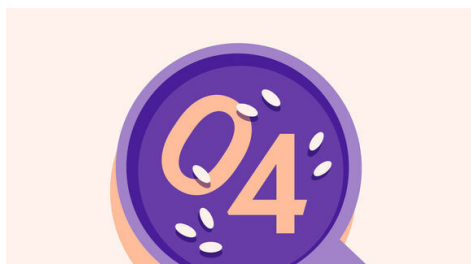
Calories 460kcal, Fat 26g, Carbs 38g, Protein 20g



1. Pickle veggies

Preheat a grill or grill pan over medium-high heat.

Using a vegetable peeler, shave **carrot** and **cucumber** into ribbons. In a medium bowl, combine **2 tablespoons each vinegar and water, 2 teaspoons sugar**, and **½ teaspoon salt**; whisk until sugar is dissolved. Add carrots and cucumbers and toss well to combine. Set aside.



4. Slice steaks & serve

Slice **steaks** against the grain.

Assemble **lettuce cups** at the table, topping with **steak, pickled veggies**, and a **drizzle each of spicy mayo and hoisin**. Enjoy!



2. Cook steaks

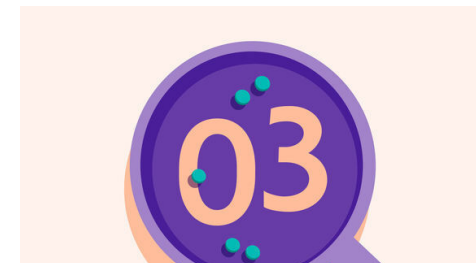
Pat **steaks** dry; lightly rub with **oil** and season all over with **salt** and **pepper**.

Add to preheated grill or grill pan and cook until browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Brush **1–2 tablespoons hoisin** all over steaks. Cook, turning, until glaze is charred in spots, about 1 minute more.



5. ...

What were you expecting, more steps?

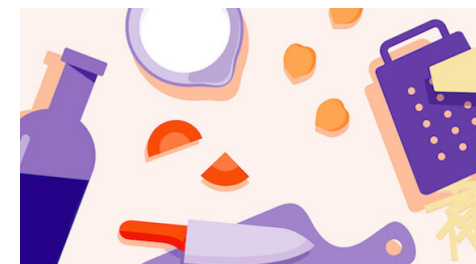


3. Prep lettuce & sauces

In a small bowl, stir together **mayonnaise** and **Sriracha** (or use less according to heat preference).

Thin **remaining hoisin** to desired consistency with **1–2 teaspoons water**.

Trim stem end from **lettuce** and separate leaves.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!