

DINNERLY



Steak Bahn Mi Lettuce Cups:

Developed by Our Registered Dietitian



20-30min



2 Servings

WHAT WE SEND

- 1 carrot
- 1 cucumber
- ½ lb pkg sirloin steak
- 2 oz hoisin sauce ^{1,6,11}
- 2 oz mayonnaise ^{3,6}
- 2 pkts Sriracha ¹⁷
- 1 romaine heart

WHAT YOU NEED

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

TOOLS

- grill, grill pan, or skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). 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, grill pan, or skillet 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**, **½ teaspoon salt**, and **2 teaspoon sugar**; 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 into strips.

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

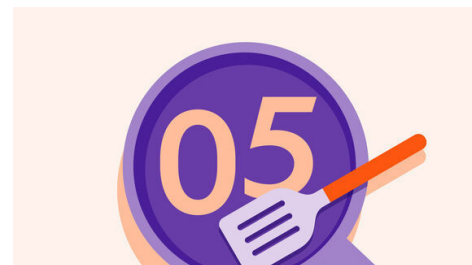
Enjoy!



2. Cook steaks

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

Add **steaks** 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 of the hoisin** all over **steaks** and cook, turning, until glaze is charred in spots, about 1 minute more.



5.

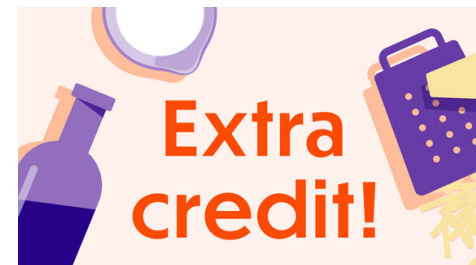


3. Prep lettuce & sauces

In a small bowl, stir together **mayonnaise** and **sriracha** (use less for less heat).

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

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



6.

Extra credit!