

DINNERLY



Vietnamese-Inspired Beef 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! Grass-fed ground beef is 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
- garlic
- 1 cucumber
- 2 pkts Sriracha ¹⁷
- 2 oz pkt mayonnaise ^{3,6}
- 1 pkt hoisin sauce ^{1,6,11}
- 10 oz grass-fed ground beef

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium nonstick 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 730kcal, Fat 32g, Carbs 93g, Protein 21g



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**.



4. Cook shaved steak

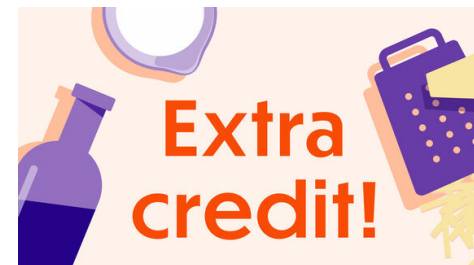
Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **shaved steak**; cook, breaking up meat into large 2-inch pieces, until well browned on the bottom, about 3 minutes. Season with **salt** and **pepper**. Stir in **hoisin sauce** and **¼ cup water**. Simmer until beef is cooked through and 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!