



#### In your box

- 1 Tbsp. Asian Garlic, Ginger and Chile Seasoning
- 2 Russet Potatoes
- 2 Persian Cucumbers
- 1 oz. Mayonnaise
- 1 tsp. Sriracha
- 10 oz. Steak Strips
- ½ fl. oz. Seasoned Rice Vinegar
- 2 French Rolls



## Vietnamese Steak Sandwich

with roasted fries and Sriracha aioli

NUTRITION per serving—Calories: 796, Carbohydrates: 80g, Fat: 36g, Protein: 41g, Sodium: 1416mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**45-55 min.**

Cook Within  
**6 days**

Difficulty Level   
**Easy**

Spice Level   
**Mild**

## 🕒 You will need

Olive Oil, Salt, Cooking Spray  
Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **seasoning blend**



1

### Roast the Fries

- Cut **potatoes** into ¼" fries.
- Toss potatoes with half the **seasoning blend** (reserve remaining for steak strips), 2 tsp. **olive oil**, and a pinch of **salt** on prepared baking sheet.
- Spread into a single layer and roast in hot oven until browned and tender, 30-35 minutes.
- While potatoes roasts, prepare ingredients.



2

### Prepare Ingredients and Make Sriracha Aioli

- Trim **cucumbers** and cut into ¼" rounds on an angle.
- Combine **mayonnaise**, **Sriracha** (to taste), 1 tsp. **olive oil**, and a pinch of **salt** in a mixing bowl. Set aside.
- Pat **steak strips** dry, and season with remaining **seasoning blend** and a pinch of salt.



3

### Pickle the Cucumbers

- Combine **cucumber rounds**, **vinegar**, 1 tsp. **olive oil**, and a pinch of **salt** in another mixing bowl.
- Toss to thoroughly combine. Refrigerate until plating.



4

### Cook the Steak Strips

- Place a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil** and **steak strips** to hot pan. Stir occasionally until no pink remains, 3-5 minutes.
- Remove from burner.



5

### Toast the Rolls

- Slice **rolls** if necessary, leaving one side connected. Place directly on oven rack and toast until warm, 5 minutes.
- Plate dish as pictured on front of card, slathering bottom roll with **Sriracha aioli** and topping with **steak strips**, and **pickled cucumbers**. Bon appétit!