



# BANH MI STEAK SANDWICH

by Chef David Cocker

## USING: REUVEN FULLY COOKED BEEF STRIPS

Prep & Cook Time: 30 minutes

Servings: 3

### INGREDIENTS

Banh Mi Steak

12 oz (340 g) Reuven Fully Cooked Beef Strips  
(B03677 or B03814), thawed

1 garlic clove

1 shallot

1 tbsp (15 ml) brown sugar

1 tbsp (15 ml) fish sauce

1 tbsp (15 ml) Mirin

1 tbsp (15 ml) soy sauce

1 tbsp (15 ml) canola oil

Pickled Slaw

1/2 cup (125 ml) distilled vinegar

1/4 cup (60 ml) sugar

1/2 cup (125 ml) water

1 tbsp (15 ml) salt

1/2 cup (25 g) carrot, julienne

1/2 cup (35 g) daikon radish, julienne

Assembly

10-12 cilantro sprig

3 French rolls, halved horizontally

2 jalapenos, fresh, sliced

1/4 cup (60 ml) sriracha mayo

### PREPARATION

**Pickled Slaw:** In a saucepan over medium heat, add vinegar, sugar, water, and salt. Bring to a boil and pour over carrot and radish in a stainless-steel bowl. Let sit.

**Banh Mi Steak:** Using a mortar and pestle crush the garlic and shallots to a paste. Transfer to medium size bowl and add in brown sugar, fish sauce, Mirin, soy sauce and canola oil. Whisk to combine. Add Reuven Fully Cooked Beef Strips and make sure each slice is well coated. Cover with plastic wrap and marinate for at least an hour or overnight.

In a sauté pan over medium high heat, add the marinated beef and cook for 5-7 minutes, stirring frequently until slightly charred.

**Assembly:** Add beef on the bottom half of the French roll; top with pickled slaw, jalapeno, cilantro, sriracha mayo and remaining roll half.



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