



VIETNAMESE STEAK BOWL

with Carrot, Pickled Cucumber, and Sriracha Mayo

WHAT WE SEND (2 servings | 4 servings)

✳️ Keep refrigerated.

Steak is fully cooked when internal temperature reaches 145 degrees.



Garlic
(3 Cloves | 6 Cloves)



Diced Steak*
(1 | 2)



Carrot*
(3 oz | 6 oz)



White Rice
(1 | 2)



Mayonnaise
(1 | 2)
Contains eggs



Sriracha
(1 | 2)



Kikkoman®
Traditionally Brewed
Soy Sauce
(2 | 4)
Contains soy, wheat



Persian
Cucumber*
(1 | 2)



White Wine
Vinegar
(1 | 2)

WHAT YOU'LL NEED

Butter
(1 TBSP | 2 TBSP)
Contains milk

Sugar
(1 ½ tsp | 3 tsp)

Vegetable Oil
(1 tsp | 2 tsp)



CHEF'S TIP

Hey, EP friend! You'll notice that we recommend a fine-mesh sieve for rinsing your rice in Step 1. If you don't happen to have one, try lining a standard colander with cheesecloth or a few layers of paper towels instead. Or, you could rinse the rice in a large bowl, using your hand to drain until the starches run off and the water runs clear.



- 1. Wash and dry all produce.** Place **rice** in a fine-mesh sieve and rinse until water runs clear. Place in a small pot with **1 cup water** (2 cups for 4 servings) and a pinch of **salt**. Bring to a boil, then cover and reduce heat to a low simmer. Cook until rice is tender, about 15 minutes (we'll start the steak then). Keep covered off heat for at least 10 minutes, or until ready to serve.



- 2.** Meanwhile, peel and finely chop **garlic** until you have about 1 TBSP. Place **diced steak** in a medium bowl and pat dry with paper towels. Toss with **Kikkoman® Traditionally Brewed Soy Sauce**, half the **garlic**, **1 tsp sugar** (2 tsp for 4 servings), **pepper**, and a large pinch of **salt**. Set aside to marinate.



- 3.** In a small bowl, combine **mayonnaise**, **sriracha**, **1 tsp water** (2 tsp for 4 servings), and as much **remaining garlic** as you'd like. Season with **salt**.



- 4.** Peel and grate **carrot** on the largest holes of a box grater. Halve **cucumber** lengthwise, then thinly slice crosswise into half-moons. In a small bowl, combine cucumber, **vinegar**, **½ tsp sugar** (1 tsp for 4 servings), and a pinch of **salt**. Set aside to quick-pickle.



- 5.** Once rice is done, heat a **drizzle of oil** in a large pan over high heat. Once oil is shimmering, add **steak** (leaving any excess marinade in bowl) and cook, stirring occasionally, until browned and cooked through, about 3 minutes. Turn off heat.



- 6.** Fluff **rice** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings). Divide rice between bowls and top with **steak**, **grated carrot**, **pickled cucumber**, and **sriracha mayo**.

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