



## 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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