



## Flank Steak Banh Mi

**Prep: 15 minutes plus marinating**

**Grill: 12 minutes • Serves: 4**

- ½ cup apple cider vinegar
- 3 tablespoons canola oil
- 2 tablespoons chili garlic sauce
- 1¼ pounds flank steak, trimmed
- 1 loaf (16 ounces) French baguette
- 6 tablespoons real mayonnaise
- 2 jalapeño peppers, thinly sliced
- 1 cup thinly sliced cucumber
- 1 cup loosely packed fresh cilantro sprigs
- ½ cup pickled carrots (see recipe above)
- ½ cup thinly sliced daikon radish

1. In small bowl, whisk together vinegar, oil and chili garlic sauce. Place steak in large zip-top plastic bag; pour vinegar mixture over steak. Seal bag, pressing out excess air; refrigerate at least 2 hours or up to 8 hours.

2. Prepare outdoor grill for direct grilling over medium-high heat. Remove steak from marinade; discard marinade. Place steak on hot grill rack; cover and cook 12 minutes or until internal temperature reaches 140°F for medium-rare, turning once halfway through cooking. Let steak stand 5 minutes before slicing. (Internal temperature of steak will rise 5 to 10°F upon standing.)

3. To serve, cut loaf of bread horizontally in half but do not cut all the way through, then cut loaf crosswise into 4 equal pieces. Spread cut sides of bread with mayonnaise. Thinly slice steak across the grain; fill bread with steak, jalapeños, cucumber, cilantro, pickled carrots and daikon radish.

*Approximate nutritional values per serving:*

*673 Calories, 26g Fat (14g Saturated), 87mg Cholesterol, 1093mg Sodium, 75g Carbohydrates, 4g Fiber, 44g Protein*

### Helpful tip:

> For Pickled Carrots: Cut 4 medium carrots into matchsticks; place in small bowl. Heat ½ cup apple cider vinegar, ⅓ cup water, ¼ cup granulated sugar, 1 tablespoon salt, 1 teaspoon whole black peppercorns, 2 garlic cloves and 1 bay leaf to boiling over high heat; pour over carrots. Cover and refrigerate up to 6 days.