

Vietnamese-Style Vegetable Sandwiches

with Sriracha Mayonnaise & Roasted Gai Lan

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

Tonight's hearty vegetarian sandwiches take their irresistible flavors from a Vietnamese favorite: bánh mì. Between slices of the traditional crunchy baguette, a tender layer of ginger-sautéed mushrooms finds refreshing contrast in tangy-sweet marinated carrots and cucumber—all brought together with spicy sriracha mayonnaise. For our side, we're roasting gai lan until the leaves turn slightly crispy, then dressing it with the flavorful marinade from our vegetables.



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Ingredients



2
SMALL
BAGUETTES



2
CARROTS



1 bunch
GAI LAN



1
KIRBY CUCUMBER



1/2 lb
CREMINI
MUSHROOMS

KNICK KNACKS:



2 Tbsp
RICE VINEGAR



1 1-inch piece
GINGER



1 tsp
WHITE SESAME
SEEDS



2 tsp
SUGAR



1 1/2 Tbsp
SRIRACHA



1/4 cup
MAYONNAISE



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1 Prepare the ingredients & marinate the vegetables:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the bottom inch of the gai lan stems. Halve each piece lengthwise through the stem.
- ☐ Quarter the mushrooms.
- ☐ Peel and roughly chop the ginger.
- ☐ Halve the baguettes.
- ☐ Thinly slice the cucumber into rounds.
- ☐ Peel the carrots and grate on the large side of a box grater.
- ☐ In a medium bowl, combine the **cucumber**, **carrots**, **sugar**, and **vinegar**. Season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



2 Roast & dress the gai lan:

- ☐ While the vegetables marinate, line a sheet pan with aluminum foil. Place the **gai lan** on the prepared sheet pan; drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in an even layer.
- ☐ Roast, stirring halfway through, 12 to 14 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.
- ☐ Reserving the **marinating liquid**, drain the **marinated vegetables**.
- ☐ Top the roasted gai lan with the reserved marinating liquid. Carefully stir to coat. Season with salt and pepper to taste.
- ☐ Transfer to a plate and set aside in a warm place. Remove and discard the foil from the sheet pan.



3 Cook the mushrooms:

- ☐ While the gai lan roasts, in a medium pan (nonstick, if you have one), heat 2 tablespoons of olive oil on medium-high until hot. Add the **mushrooms**; cook, without stirring, 2 to 3 minutes, or until lightly browned and slightly softened. Continue to cook, stirring occasionally, 2 to 3 minutes, or until browned. Add the **ginger**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Turn off the heat; season with salt and pepper to taste.

4 Make the sriracha mayonnaise:

- ☐ While the mushrooms cook, in a bowl, combine the **mayonnaise** and **as much of the sriracha as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.



5 Toast the baguettes:

- ☐ Place the **baguettes** on the same sheet pan, cut side up. Drizzle with olive oil and season with salt and pepper.
- ☐ Toast in the oven 4 to 6 minutes, or until the edges are lightly browned. Remove from the oven and carefully transfer to a cutting board.

6 Assemble the sandwiches & plate your dish:

- ☐ Spread the **sriracha mayonnaise** onto the cut sides of the **toasted baguettes**. Top the baguette bottoms with the **cooked mushrooms** and **marinated vegetables** (you may have extra vegetables). Complete the sandwiches with the baguette tops. Cut in half on an angle.
- ☐ Divide the sandwiches and **dressed gai lan** between 2 dishes. Garnish the gai lan with the **sesame seeds**. Enjoy!