

# Vietnamese Ginger-Garlic Beef Flank Fresh Rolls

## Created by Chef Ilona Daniel



### The Beef:

- 1 Tablespoon vegetable or canola oil
  - 4 Tbsp finely grated fresh ginger
  - 1 Tbsp minced garlic
  - 1/2 Cup soy sauce
  - 3 Tbsp dark soy sauce
  - 3 Tbsp vegetable oil
  - 1 Flank steak 2 to 3 pounds, diamond scored on both sides
- Freshly ground pepper to taste

Allow the beef to marinate for at least 2-3 hours. Allow the beef to come to room temperature before cooking. Grill or sear the beef over high heat for 4-5 minutes on each side. Allow the meat to rest for 7-10 minutes before slicing. Slice the beef into ribbons across the grain. Include the beef into the fresh rolls.

### For the Fresh Rolls:

- 10 Spring roll rice paper wrappers
- 1 Large carrot, peeled and julienned
- 1 Large cucumber, julienned (you can peel, but I don't)
- 1/2 of a large red pepper, julienned
- 1/3 Cup chopped purple cabbage
- 1 Ounce cooked rice noodles or rice vermicelli (optional)
- Handful fresh cilantro (and/or mint, basil)
- 5 Large green lettuce leaves (romaine, butter, etc), torn in half

Pour warm water into a large bowl or 9-inch square or round baking pan. Working with one at a time, dip the rice paper wrapper into the warm water for 15-20 seconds. You want the wrapper to be soft, yet still slightly firm and pliable. Immediately remove from the water and place flat onto a work surface. Place a few sticks of carrot, cucumber, red pepper, and a sprinkle of cabbage on top of the bottom 1/3 of the rice paper. Then, a small amount of noodles and a bit of cilantro. Lay 1/2 of a lettuce leaf on top and 5 slices of beef on top; do not overstuff the roll.

Roll everything up tightly like you would a burrito.



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