



Pho Saigon's Grilled Steak with Egg Roll is a delightful fusion of textures and flavors, featuring tender, marinated beef steak that is expertly grilled to perfection. The steak, often basted with a savory blend of traditional Vietnamese spices, offers a succulent and rich taste experience. Accompanying the [steak is an impeccable egg roll](#), perfectly crisp on the outside and filled with a savory mixture of vegetables and sometimes meat, which complements the steak's robust flavors.

This dish is commonly served over a bed of fragrant jasmine rice or alongside a fresh salad, providing a harmonious mix of savory and refreshing elements. The Grilled Steak with Egg Roll is a true testament to Pho Saigon's culinary mastery, capturing the essence of Vietnamese street food while elevating it to a gourmet level.

## Pho Saigon Grilled Steak with Egg Roll Recipe: A Step-by-Step Cooking Guide

### Ingredients:

- **For the Grilled Steak:**
  - 1 lb flank steak
  - 3 tablespoons soy sauce
  - 2 tablespoons fish sauce
  - 2 tablespoons brown sugar
  - 1 tablespoon minced garlic
  - 1 teaspoon ground black pepper
  - 1 tablespoon vegetable oil
- **For the Egg Roll:**
  - Egg roll wrappers
  - 1 cup ground pork
  - 1 cup shredded cabbage
  - 1/2 cup grated carrots
  - 1 tablespoon soy sauce
  - 1 tablespoon sesame oil
  - 1 egg, beaten (for sealing)

### Instructions:

1. **Marinate the Steak:**



- Combine soy sauce, fish sauce, brown sugar, garlic, and black pepper in a bowl.
- Add flank steak to the marinade and coat well. Cover and refrigerate for at least 2 hours.

## 2. **Prepare the Egg Roll Filling:**

- In a large mixing bowl, combine ground pork, cabbage, carrots, soy sauce, and sesame oil. Mix thoroughly.

## 3. **Wrap the Egg Rolls:**

- Place a spoonful of filling on an egg roll wrapper. Fold the sides over the filling and roll tightly, sealing the edge with beaten egg.

## 4. **Grill the Steak:**

- Preheat your grill to medium-high heat. Lightly oil the grill grate.
- Grill the steak for about 4-5 minutes per side, or until desired doneness. Allow it to rest before slicing thinly.

## 5. **Fry the Egg Rolls:**

- Heat vegetable oil in a deep fryer or large skillet to 350°F (175°C).
- Fry the egg rolls until golden brown and crispy, approximately 4-5 minutes. Drain on paper towels.

## 6. **Serve:**

- Arrange sliced steak and egg rolls on a platter. Garnish with fresh herbs, such as cilantro and mint, and serve with dipping sauces like hoisin or chili sauce.

# Key Ingredients for Pho Saigon Grilled Steak with Egg Roll You Need to Know

## Grilled Steak

1. **Flank Steak:** Known for its rich flavor and juiciness, flank steak is the star of the dish. When marinated properly, it absorbs the savory and sweet notes beautifully, resulting in a tender and flavorful bite.
2. **Soy Sauce & Fish Sauce:** These essential ingredients provide the salty and umami foundation typical of Vietnamese cuisine. The combination enhances the steak's



natural flavor while adding depth and complexity.

3. **Brown Sugar:** This ingredient contributes a subtle sweetness that balances the saltiness, caramelizing slightly during grilling for a deliciously smoky finish.
4. **Minced Garlic:** Adds aromatic and pungent flavors that infuse the steak, lifting the overall taste profile with its sharpness.
5. **Ground Black Pepper:** Offers a hint of spice and warmth that perfectly complements the richness of the marinade.

## Egg Roll

1. **Egg Roll Wrappers:** These serve as the crispy shell that holds the savory filling, providing a delightful contrast to the textures in the dish.
2. **Ground Pork:** The primary protein source for the egg roll, ground pork provides a rich and hearty flavor that's further enhanced by the accompanying seasonings.
3. **Shredded Cabbage & Grated Carrots:** These vegetables introduce a fresh crunch and a slight sweetness, balancing the savory pork and enhancing the egg roll's texture.
4. **Soy Sauce:** Just like in the steak marinade, soy sauce in the egg roll filling adds essential umami and saltiness, bringing out the flavors of the other ingredients.
5. **Sesame Oil:** Imparts a nutty aroma and flavor, giving the egg rolls an authentic Vietnamese touch that tantalizes the senses.

## How to Perfectly Marinate and Grill Steak for Pho Saigon's Grilled Steak

Marinating and grilling the steak to perfection is integral to achieving the authentic flavors of Pho Saigon's Grilled Steak with Egg Roll. Begin by selecting a high-quality flank steak, as its lean cut ensures a tender texture once grilled. Create the marinade by combining soy sauce, fish sauce, brown sugar, minced garlic, and ground black pepper in a bowl. The soy sauce provides the savory base, while the fish sauce adds a unique depth synonymous with Vietnamese cuisine. Brown sugar balances the flavors with a hint of sweetness, and garlic infuses a robust aromatic kick. Coat the steak thoroughly in this mixture and allow it to refrigerate for at least two hours, or preferably overnight, to absorb the full range of flavors.

When ready to grill, ensure your grill is preheated to medium-high heat. Lightly oil the grill grates to prevent sticking and place the marinated steak on the grill. For the best results, grill the steak for about 4-5 minutes on each side, guiding by the thickness of your steak and personal preference for doneness. Allow the steak to rest for a few minutes post-grilling; this helps in retaining juices and ensures a moist, flavorful bite. Finally, slice the steak



thinly across the grain to maximize tenderness and present it with flair alongside the egg rolls. This meticulous marination and grilling process highlights the delicate, intricate flavors that Pho Saigon prides itself on, bringing a touch of Vietnam to your dining table.

## Making the Perfect Egg Roll to Pair with Pho Saigon's Grilled Steak

### Choosing the Right Ingredients

- **Fresh Vegetables:** Use fresh cabbage and carrots for a crisp, vibrant filling.
- **High-Quality Pork:** Opt for lean ground pork to achieve the best flavor and texture.
- **Authentic Seasoning:** Incorporate traditional seasonings like soy sauce and sesame oil for an authentic taste.

### Preparing the Filling

- **Finely Chop Ingredients:** Ensure all vegetables are finely chopped or grated to create a uniform filling.
- **Combine Thoroughly:** Mix the ground pork, vegetables, and seasonings until well integrated to keep flavors consistent in each bite.

### Rolling the Egg Rolls

- **Proper Technique:** Place the filling in the center of the wrapper, fold the sides, and roll tightly to ensure the egg rolls hold together when frying.
- **Sealing Edges:** Use a beaten egg to seal the edges, preventing the filling from spilling out during cooking.

### Frying the Egg Rolls

- **Correct Oil Temperature:** Heat oil to 350°F (175°C) for optimal crispiness without absorbing excess oil.
- **Golden Brown Perfection:** Cook the egg rolls until they are crisp and golden brown. Drain on paper towels to remove excess oil.

By following these steps, you create the ideal egg roll to accompany Pho Saigon's Grilled Steak, adding a crunchy contrast to the tender, flavorful steak.



## Serving Pho Saigon Grilled Steak with Egg Roll Like a Pro: Expert Tips

Presenting Pho Saigon's Grilled Steak with Egg Roll is all about maximizing flavors while creating a visually appealing dish. Here are some expert tips to serve it like a pro:

1. **Plating:** Use a large plate or serving platter to beautifully arrange the sliced steak alongside the egg rolls. Slice the steak against the grain for extra tenderness and fan it out on the plate. Arrange the egg rolls attractively to make the dish inviting.
2. **Garnishing:** Fresh herbs like cilantro, mint, or Thai basil add aromatic freshness and a splash of color. Sprinkle chopped green onions or sesame seeds to enhance both flavor and presentation.
3. **Dipping Sauces:** Offer a variety of dipping sauces to cater to different palates. Hoisin, chili sauce, or a tangy nuoc cham (Vietnamese dipping sauce) can complement the steak and egg roll flavors perfectly. Serve them in small bowls around the platter.
4. **Accompaniments:** Incorporate a fresh side salad or pickled vegetables to balance the richness of the dish. Vietnamese pickled carrots and daikon or a crisp cucumber salad are excellent choices.
5. **Temperature:** Ensure the steak is served warm for optimal taste, while the egg rolls should be crispy. A quick reheat of components in the oven or on a low grill can bring back the freshly cooked sensation, if necessary.
6. **Presentation:** For an authentic touch, consider serving the meal on banana leaves or traditional Vietnamese tableware, enhancing the dining experience and cultural atmosphere.

By following these steps, you can elevate your serving game and impress guests with a beautiful and delicious rendition of Pho Saigon's Grilled Steak with Egg Roll.

## Exploring the Pho Saigon Menu: Discover More Than Just Grilled Steak

While the Grilled Steak with Egg Roll is a standout favorite at Pho Saigon, the diverse menu has much more to offer, catering to a wide range of palates and preferences. At the heart of Pho Saigon's offerings is their signature pho—a fragrant and soothing noodle soup crafted with a rich, slow-cooked broth brimming with star anise, cinnamon, and ginger. The pho menu includes options from beef brisket to chicken, offering something delightful for every soup lover.



Beyond pho, the menu branches into an assortment of rice dishes, featuring staples like Com Tam (broken rice) topped with pork chops and egg, full of flavor and tradition. You'll also find various vermicelli bowls, known as bún, which combine fresh herbs, chilled rice noodles, and savory meats or tofu, offering a refreshing and light alternative.

Vegans and vegetarians have no shortage of choices either. The menu's vegetarian section boasts dishes such as tofu pho, vegetarian egg rolls, and stir-fried vegetable medleys, ensuring that all guests can indulge in the vibrant flavors of Vietnamese cuisine. With a commitment to authenticity and quality, Pho Saigon's menu invites exploration and promises satisfaction with each taste.

## What's on the Pho Saigon Austin Menu: A Sneak Peek at Local Favorites

Pho Saigon in Austin brings an assortment of Vietnamese culinary delights beyond the highly acclaimed Grilled Steak with Egg Roll. Here's a table offering a glimpse at some of the local favorites you can expect when you visit:

Dish	Description	Price
Pho Tai	Classic Vietnamese soup with rare beef slices served in a flavorful broth.	\$11.00
Banh Mi Sandwich	Traditional Vietnamese baguette filled with a choice of meat, cilantro, and pickled vegetables.	\$8.50
Fresh Spring Rolls	Rice paper rolls stuffed with shrimp, pork, and fresh herbs, served with a peanut dipping sauce.	\$6.00/2 pcs
Lemongrass Chicken	Grilled chicken marinated with lemongrass, served with steamed rice and fresh lettuce.	\$12.00
Vietnamese Iced Coffee	Strong, sweet coffee served over ice for a refreshing kick.	\$4.00
Vermicelli Noodle Bowl	A bed of rice noodles topped with grilled meats, fresh vegetables, and herbs.	\$10.50

These dishes reveal the diversity and depth of flavors Pho Saigon is celebrated for, making it a favorite among Austin's bustling culinary scene.



## Pho Saigon Katy Menu: Unique Dishes You Have to Try

At the Katy location, Pho Saigon delights diners with an array of unique dishes that bring authentic Vietnamese flavors to the forefront. Here🔗🔗s a table featuring some must-try dishes that are sure to please any palate:

Dish Name	Description
Crispy Salt and Pepper Shrimp	Lightly battered shrimp tossed in salt, pepper, and fresh scallions, creating a crunchy delight with a hint of heat.
Lemongrass Tofu	A vegetarian option featuring tofu infused with aromatic lemongrass, served with a side of jasmine rice and fresh herbs.
Roasted Duck Pho	A rich pho dish featuring tender roasted duck, swimming in a fragrant broth that's both comforting and savory.
Banh Xeo	A sizzling Vietnamese pancake filled with shrimp, pork, and bean sprouts, perfect for wrapping in lettuce leaves.
Mango Sticky Rice	Finish your meal on a sweet note with this classic dessert, featuring ripe mango slices paired with sticky rice sweetened with coconut milk.

These dishes provide a glimpse into the diverse and flavorful offerings available at Pho Saigon's Katy location, each crafted to capture the authentic essence of Vietnamese culinary tradition.

## Where to Find Pho Saigon Near Me: Locations Across Texas You Should Visit

Pho Saigon has become a beloved staple across Texas, offering a taste of authentic Vietnamese cuisine in a welcoming atmosphere. Whether you're a local or a visitor, finding a nearby Pho Saigon location is easy, with several spots across the state that are ready to serve you. In Houston, you'll find multiple branches conveniently located throughout the city, bringing their rich flavors to varied neighborhoods.

Austin offers a lively dining experience with a central location known for its brisket pho and modern ambiance. Over in Katy, the restaurant showcases unique dishes that reflect both authenticity and ingenuity, making it a standout destination for a Vietnamese culinary adventure. Each location brings its unique flair while remaining true to the quality and tradition that Pho Saigon is renowned for. Be sure to check their latest opening hours and



menu offerings online to plan your delicious journey.

## Exploring the Pho Saigon Pearland Menu: A Taste of Local Culinary Delights

Pho Saigon in Pearland offers a menu that showcases a fusion of authentic Vietnamese dishes and local favorites, drawing both regulars and newcomers into its flavorful world. Below is a table highlighting some of the must-try dishes offered at the Pearland location:

Dish Name	Description	Recommended For
Pearland Special Pho	A hearty bowl featuring a mix of rare beef, brisket, and tripe in savory beef broth	Pho lovers
Crispy Spring Rolls	Golden-brown spring rolls with a filling of pork, shrimp, and vegetables served with nuoc cham sauce	Appetizer seekers
Lemon Grass Chicken Rice	Marinated grilled chicken served over fragrant jasmine rice, accompanied by fresh vegetables	Comfort food cravers
Pho Saigon BBQ Platter	A delectable assortment of grilled pork chops, chicken, and prawn with a side of fresh herbs	BBQ and grill enthusiasts
Vegetarian Banh Mi	A delightful sandwich with tofu, pickled veggies, and tangy sauces on a crispy baguette	Plant-based eaters

This diverse array of offerings highlights the restaurant's commitment to delivering both traditional Vietnamese flavors and creative culinary experiences to its patrons. Each dish reflects Pho Saigon Pearland's dedication to quality and flavor.

## Best Dishes to Pair with Pho Saigon Grilled Steak and Egg Roll

Pairing your Pho Saigon Grilled Steak and Egg Roll with the right side dishes can enhance the dining experience, adding layers of texture and flavor. Here are a few ideal companions:

### 1. Vietnamese Garlic Noodles

- **Instructions:**





- Cook rice noodles according to package instructions. Drain and set aside.
- In a pan, heat some butter and sauté minced garlic until fragrant.
- Add the soaked noodles to the pan, toss with soy sauce, and garnish with chopped scallions and sesame seeds before serving.

## 2. Fresh Vietnamese Spring Rolls

- **Instructions:**
- Soak rice paper in warm water until pliable.
- Fill with cooked shrimp, vermicelli noodles, lettuce, and fresh herbs like cilantro and mint.
- Roll tightly and serve with peanut or hoisin dipping sauce.

## 3. Pickled Vegetables

- **Instructions:**
- Thinly slice daikon radish, carrots, and cucumbers.
- In a jar, combine water, rice vinegar, sugar, and salt until dissolved.
- Submerge the vegetables in the liquid, seal, and refrigerate for at least an hour before serving.

## 4. Lightly Tossed Asian Green Salad

- **Instructions:**
- Mix together fresh greens such as arugula and watercress with thinly sliced onions and bell peppers.
- Dress with a vinaigrette made from lime juice, fish sauce, and a touch of sugar.

## 5. Jasmine Rice

- **Instructions:**
- Rinse jasmine rice under cold water and cook with a equal parts water and coconut milk for a fragrant twist.
- Fluff with a fork before serving alongside the main dish.

Each of these side dishes complements the rich, savory essence of the Grilled Steak and Egg Roll, bringing both contrast and harmony to your meal.



## Health Benefits of Pho Saigon Grilled Steak and Egg Roll

Indulging in Pho Saigon's Grilled Steak and Egg Roll is not only a treat for your taste buds but also offers several health benefits. The vegetables in the egg roll, such as cabbage and carrots, are rich in vitamins and antioxidants, which support a healthy immune system and improve digestion. The grilled steak provides a good source of protein, which is essential for muscle repair and growth.

Moreover, the use of herbs like mint and cilantro not only adds fresh flavor but also offers additional health benefits, such as anti-inflammatory properties and aiding digestion. By incorporating these nutritious components, this dish can be part of a balanced diet that supports overall well-being.

## Nutritional Information and Calorie Count for Pho Saigon Grilled Steak with Egg Roll

When enjoying Pho Saigon's Grilled Steak with Egg Roll, it's helpful to be mindful of the nutritional value and caloric content it brings to your meal. Below is a table detailing the approximate caloric breakdown per serving:

Component	Calories
Grilled Steak	250
Egg Roll	150
Marinade and Sauces	80
Fresh Herbs & Garnishes	20
Dipping Sauce	50
Total	550

This calorie count is an estimate and may vary based on the specific ingredients used and portion sizes. By being aware of this information, you can enjoy Pho Saigon's delightful offerings while maintaining a balanced diet.



## **Why Pho Saigon Grilled Steak with Egg Roll Is a Must-Try Vietnamese Dish**

Pho Saigon Grilled Steak with Egg Roll is a must-try culinary experience that encapsulates the essence of Vietnamese cuisine. This dish offers a perfect balance of flavors and textures, making it an irresistible choice for both beginners and seasoned food lovers alike. The juicy, marinated steak, grilled to perfection, pairs beautifully with the crispy, savory egg rolls, creating a delightful contrast in each bite.

The use of traditional seasonings such as soy sauce, fish sauce, and sesame oil enhances the umami profile, providing depth and complexity. Moreover, the freshness of accompanying herbs like cilantro and mint elevates the dish, adding aromatics that complement the rich flavors. This combination not only tantalizes the taste buds but also immerses one in a genuine Vietnamese culinary journey, showcasing the vibrant and diverse flavors typical of Pho Saigon's offerings.

## **Conclusion**

Pho Saigon's Grilled Steak with Egg Roll is a masterpiece that epitomizes the vibrant culinary traditions of Vietnam, inviting you on a gastronomic journey filled with rich flavors, expertly crafted textures, and cultural authenticity. This dish exemplifies the art of balancing savory, sweet, and umami notes, making it an unforgettable experience for the senses.

Whether dining in one of their cozy Texas locations or attempting to recreate the magic at home, Pho Saigon ensures that every bite is a testament to dedication and passion for Vietnamese cuisine. Don't miss the opportunity to savor this exceptional dish and explore the myriad of offerings on Pho Saigon's diverse menu.

## **FAQs**

### **1. What makes the Pho Saigon Grilled Steak with Egg Roll unique?**

The distinctiveness of Pho Saigon's Grilled Steak with Egg Roll lies in its perfect fusion of traditional Vietnamese flavors and modern culinary techniques. High-quality ingredients, expertly crafted marinades, and precise cooking methods contribute to its exceptional taste and texture, making it a memorable dish.



## **2. Can I find vegetarian options at Pho Saigon?**

Yes, Pho Saigon offers a variety of vegetarian dishes. From tofu-based stir-fries to vegetable pho and fresh spring rolls, there's an array of delicious vegetarian options to explore on their menu.

## **3. Is there a recommended wine pairing with the Grilled Steak with Egg Roll?**

A light red wine like Pinot Noir or a crisp white wine such as Sauvignon Blanc pairs wonderfully with the Grilled Steak with Egg Roll, complementing the rich and savory flavors of the dish without overpowering it.

## **4. How can I make a reservation at Pho Saigon?**

Reservations can typically be made by calling the specific Pho Saigon location you wish to visit. Additionally, some locations may offer online reservation options through their website or popular dining platforms.

## **5. Do Pho Saigon locations offer takeout or delivery?**

Yes, many Pho Saigon locations offer both takeout and delivery services. Customers can often order directly through their website or via popular third-party delivery apps, providing a convenient option to enjoy their meals at home.

## **6. What are the operating hours for Pho Saigon?**

Operating hours can vary by location, but generally, Pho Saigon restaurants open for lunch and remain open through dinner. It's best to check with your local Pho Saigon for specific hours and any holiday changes.