

# MARLEY SPOON



## Chinese Pepper Beef

with Steamed Jasmine Rice



ca. 20min



2 Servings

The trick to a tasty stir-fry is a flavorful sauce. Here, our sweet and savory stir-fry sauce mingles with tender beef strips, mushrooms, bell peppers, and onions. This quick stir-fry channels all our favorite characteristics of a take-out style dish but with a fresh, homemade twist.

## What we send

- 5 oz jasmine rice
- 1 yellow onion
- garlic
- 1 bell pepper
- 4 oz mushrooms
- ¼ oz fresh cilantro
- 10 oz pkg beef strips
- 3 oz stir-fry sauce <sup>1,2</sup>

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- small saucepan
- medium nonstick skillet

## Allergens

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

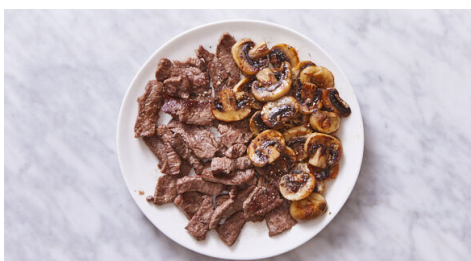
## Nutrition per serving

Calories 720kcal, Fat 27g, Carbs 87g, Protein 31g



### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



### 4. Cook mushrooms

Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms** and cook, stirring, until golden brown and liquid is absorbed, 3-5 minutes. Season with **a pinch each of salt and pepper**. Transfer to plate with **beef**.



### 2. Prep ingredients

Cut **onion** into ½-inch pieces. Finely chop **1 teaspoon garlic**.

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Thinly slice **mushrooms**.

Coarsely chop **cilantro leaves and stems** together.



### 5. Cook onions & peppers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **peppers, onions**, and **a pinch each of salt and pepper**. Cook, covered, until softened and lightly browned, 4-5 minutes. Stir in **chopped garlic**.



### 3. Cook beef

Pat **beef** dry.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add beef and cook until well browned on the bottom, about 3 minutes (it won't be cooked through). Transfer to a plate.



### 6. Finish & serve

Return **beef** and **mushrooms** to skillet along with **stir-fry sauce** and **¼ cup water**. Bring to a simmer; cook, stirring occasionally, until sauce is slightly thickened and meat is cooked through, 1-2 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **stir-fry** over **rice** with **cilantro** sprinkled on top. Enjoy!