



Chinese Pepper Steak

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 slices of sirloin steak, mushrooms, bell peppers, and onions. This quick stir-fry channels all of our favorite characteristics of a take-out style dish but with a fresh, homemade twist.

What we send

- 5 oz jasmine rice
- 1 medium onion
- 1 bell pepper
- garlic
- 4 oz white mushrooms
- ¼ oz fresh cilantro
- ½ lb pkg sirloin steak slices^{6,17}
- 1 pkt stir-fry sauce^{1,6}

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- medium nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 52g, Carbs 85g, Proteins 29g



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.



2. Prep ingredients

Cut **onion** into ½-inch pieces. Halve **pepper**, remove stem and seeds, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**. Wipe **mushrooms**, then thinly slice. Coarsely chop **cilantro leaves and stems**.



3. Cook steak slices

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **steak slices** and cook, breaking meat up into large 2-inch pieces, until well browned on one side, about 3 minutes (beef will not be cooked through). Transfer to a plate.



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 mushrooms to plate with **steak slices**.



5. Cook onions & peppers

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



6. Finish & serve

Return **steak** 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!