

DINNERLY



Tamari-Ginger Butter Steak with Steamed Rice



20-30min



2 Servings

Steaks are the ultimate dinnertime flex. A juicy, perfectly cooked steak looks like it takes Top Chef skills, but in reality, it only tastes impressive. And let's be real, that's all that matters. We sear tender ranch steaks in a matter of minutes, then slather on a gingery tamari-butter pan sauce. Compliments to the chef for this bangin' plate (we won't tell anyone it was ready in less than 30 minutes). We've got you covered!

WHAT WE SEND

- garlic
- 2 oz pkg snow or snap peas
- 1 oz fresh ginger
- 5 oz pkg jasmine rice
- ½ lb pkg ranch steaks
- ½ oz pkt tamari soy sauce ⁶

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

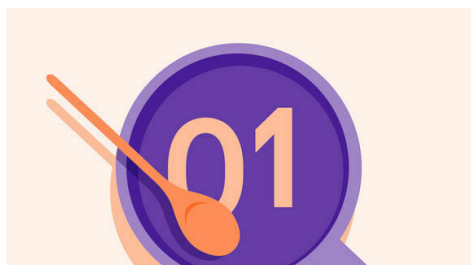
- microplane or grater
- small saucepan
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

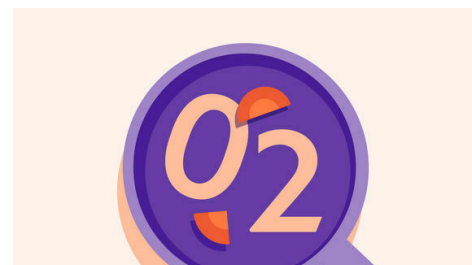
Calories 690kcal, Fat 32g, Carbs 68g, Proteins 32g



1. Prep ingredients

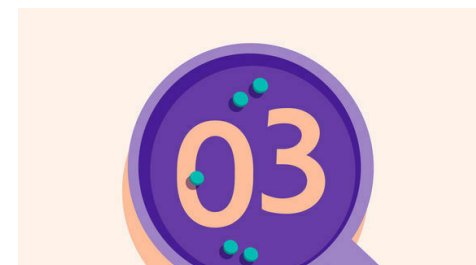
Finely chop **1 teaspoon garlic**. Trim stem ends from **snow peas**, then thinly slice crosswise. Peel and grate (or finely chop) **half of the ginger**.

Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **snow peas, chopped garlic**, and **a pinch of salt**; cook, stirring, until snow peas are crisp-tender, 1–2 minutes. Transfer to a plate.



2. Cook rice

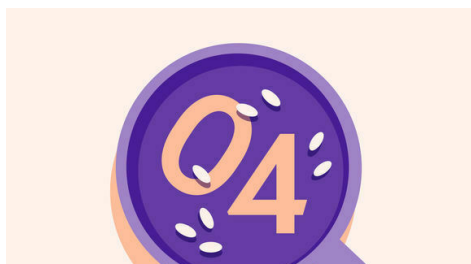
Return same saucepan to high heat. Add **rice, 1¼ cups water**, and **a pinch of salt**; bring to a boil. Cover, reduce heat to low, and cook until rice is tender, 17 minutes. Remove from heat and cover to keep warm.



3. Cook steak

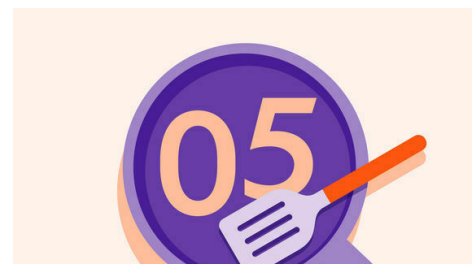
While **rice** cooks, pat **steaks** dry and season all over with **salt and pepper**.

Heat **1 tablespoon oil** in a medium heavy skillet, preferably cast-iron, over medium-high until very hot. Add **steaks**; cook until lightly charred and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board and let rest 5 minutes.



4. Make tamari-ginger butter

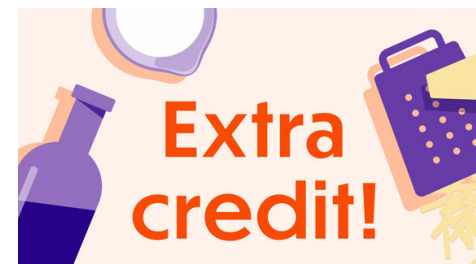
Melt **2 tablespoons butter** in same skillet over medium heat. Add **ginger** and cook until fragrant, about 30 seconds. Remove from heat, then stir in **tamari** and **any steak juices**.



5. Finish & serve

Add **snow peas** to **rice** and gently fluff with a fork to combine. Thinly slice **steaks**.

Serve **steaks** with **rice and snow peas** and **tamari-ginger pan sauce** drizzled all over. Enjoy!



6. Make it fried rice!

Cook the rice and lay out to dry on a paper-towel lined sheet pan. Thinly slice snow peas. Heat neutral oil in a skillet and add snow peas; cook until softened. Add rice and a splash of tamari. Stir-fry rice until coated. Mix in additional items like water chestnuts, peas, or even baby corn!