



Chinese Pepper Sirloin 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 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 yellow onion
- 1 bell pepper
- garlic
- 4 oz mushrooms
- ¼ oz fresh cilantro
- ½ lb pkg sirloin steak
- 3 oz stir-fry sauce ^{1,6}

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 26g, Carbs 86g, Protein 27g



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 mushrooms to plate with **steak strips**.



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**.

Pat **steaks** dry, thinly slice into strips.



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**.



3. Cook steak strips

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **steak strips** and cook without stirring, until well browned on the bottom, 2-3 minutes (beef will not be cooked through). Transfer to a plate.



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!