

# DINNERLY



## Upgrade to Sirloin Steak

Teriyaki Beef & Broccoli Stir-Fry



20-30min



2 Servings

| This version of the recipe is customized with sirloin steak.

### WHAT WE SEND

- 1 medium red onion
- ½ lb broccoli
- 2 oz teriyaki sauce <sup>1,6</sup>
- 5 oz pad Thai noodles
- ½ lb pkg sirloin steak

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- sugar
- neutral oil

### TOOLS

- large pot
- fine-mesh sieve
- large 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 760kcal, Fat 27g, Carbs 103g, Protein 31g

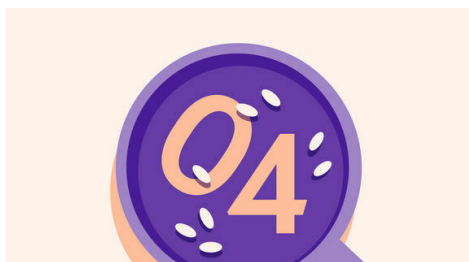


#### 1. Prep veggies & sauce

Bring a large pot of **salted water** to a boil.

Halve **onion**, then cut into 1-inch pieces. Cut **broccoli** into ½-inch florets, if necessary. Finely chop **1 teaspoon garlic**.

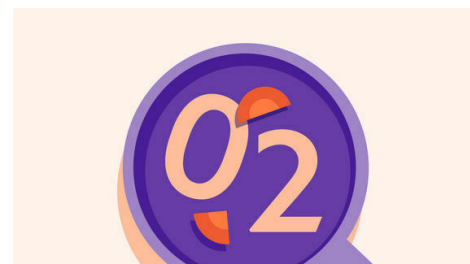
In a small bowl, stir to combine **teriyaki sauce** and **1½ teaspoons sugar**.



#### 4. Finish & serve

Add **broccoli** and **noodles** to skillet with **onions**; cook until just combined and heated through, 1–2 minutes. Add **steak**, **teriyaki mixture**, and **reserved cooking water**. Cook, tossing, until **noodles** are evenly coated in **sauce**, about 1 minute.

Serve **steak and broccoli stir-fry**. Enjoy!



#### 2. Cook broccoli & noodles

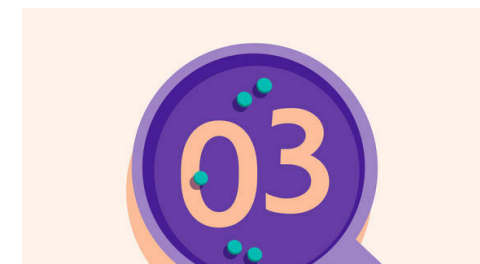
Add **noodles** to pot with **boiling water** and cook, stirring occasionally to prevent sticking, about 4 minutes. Stir in **broccoli** and cook until broccoli and noodles are tender, 2–3 minutes. Reserve **¼ cup cooking water**; drain, rinse under cold water, then drain again. Toss with **1 teaspoon oil**.

Pat **steaks** dry, then thinly slice.



#### 5. ...

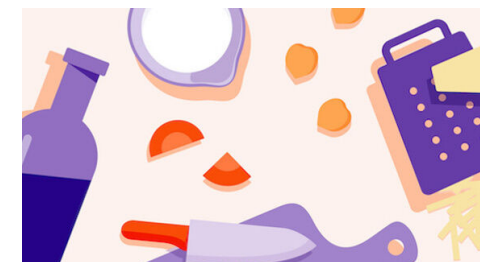
What were you expecting, more steps?



#### 3. Start stir-fry

Heat **1 tablespoon oil** in a large nonstick skillet over high. Add **steak** and **chopped garlic**; season with **salt** and **pepper**. Cook, stirring occasionally, until well browned and medium-rare, 3–4 minutes. Transfer to a plate.

Return skillet to high heat. Add **onions** and **1 tablespoon oil**; cook until browned and crisp-tender, 2–3 minutes.



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!