



Spicy Stir-Fried Beef

with Green Beans & Sushi Rice



20-30min



2 Servings

When a stir-fry is on the menu, we want to add big, bold flavors quickly. Here, tender sirloin steaks marinate in a spicy mixture of ginger, tamari, gochujang, and sesame oil while fragrant sushi rice cooks. Rather than tossing the marinade, we add it to a hot cast-iron skillet along with the steak and in just minutes, the beef is cooked and the marinade has caramelized. Done!

What we send

- 1 oz fresh ginger
- ½ oz tamari ⁶
- 1 oz gochujang ⁶
- ½ oz toasted sesame oil ¹¹
- ½ lb pkg sirloin steak
- 1.7 oz rice vinegar
- 5 oz sushi rice
- ½ lb green beans
- 2 scallions

What you need

- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- large heavy skillet (preferably cast-iron)

Cooking tip

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Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 19g, Carbs 85g, Protein 25g



1. Make marinade

Peel **ginger**; finely chop half, and thinly slice the rest. In a medium bowl, whisk together **chopped ginger, tamari, 1½ teaspoons gochujang (or more for more spice), 1 teaspoon each of sesame oil and sugar, 2 tablespoons water, and a few grinds of pepper.**

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



4. Cook green beans

Trim **green beans**, then cut or snap in half crosswise. Heat **1 tablespoon neutral oil** in a large heavy skillet (preferably cast-iron) over high until nearly smoking. Add green beans, **a pinch of salt, and a few grinds of pepper.** Cook, stirring frequently, until tender and beginning to brown, about 5 minutes. Transfer to a bowl.



2. Marinate steak

Add **steaks** to **marinade** and stir gently to coat. Set aside until step 5.

In a small bowl, whisk together **remaining sesame oil, 1 tablespoon rice vinegar, 1½ teaspoons gochujang, 1 tablespoon sugar, ½ teaspoon salt, and a few grinds of pepper.** Set **gochujang dressing** aside until step 6.



5. Cook steak

Add **steak and marinade** to same skillet. Reduce heat to medium high and cook until browned, 2-3 minutes. Add **green beans** to skillet along with **¼ cup water**, scraping up any browned bits from the bottom. Remove skillet from heat; season to taste with **salt and pepper.**



3. Cook rice

In a small saucepan, combine **rice, sliced ginger, 1¼ cups water, and ¼ teaspoon salt**; bring to a boil. Reduce to a simmer and cook, covered, until rice is tender and water is absorbed, about 17 minutes.



6. Finish & serve

Trim **scallions**, then thinly slice about ¼ cup on an angle. Fluff **rice** with a fork and discard **ginger**. Scoop **rice** into bowls and top with **beef and green beans.** Drizzle with **gochujang dressing** and garnish with **sliced scallions.** Enjoy!