

DINNERLY



Sweet & Sour Steak & Broccoli Stir-Fry with Cashews & Garlic-Scallion Rice



20-30min



2 Servings

We've amped up a Chinese take-out favorite—sweet and sour sauce—by coating hearty steak slices and crunchy broccoli in the addictive sauce and topping it all off with crunchy cashews. The bed of garlic-scallion rice is the perfect sauce catcher. AND we went ahead and put an egg on it to make sure that you're getting that extra protein. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb broccoli
- 2 scallions
- 1 oz salted cashews ¹⁵
- 3 oz Thai sweet chili sauce
- ½ lb pkg sirloin steak
- 2 (½ oz) tamari soy sauce ⁶

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar) ¹⁷
- 2 large eggs ³
- neutral oil

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Egg (3), Soy (6), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770kcal, Fat 38g, Carbs 97g, Protein 19g



1. Cook rice

Finely chop **1½ teaspoons garlic**. Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **½ teaspoon of the garlic**; cook, stirring, until fragrant, about 30 seconds. Add **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until step 5.



2. Prep ingredients & sauce

Cut **broccoli** into ½-inch florets, if necessary. Trim ends from **scallions**, then thinly slice on an angle. Coarsely chop **half of the cashews**, leaving remaining whole.

In a small bowl, whisk to combine **Thai sweet chili sauce, all of the tamari, 1 tablespoon vinegar, 1 tablespoon oil**, and **3 tablespoons water**; set aside until step 4.



3. Cook steak

Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer steaks to a cutting board to rest.



4. Cook broccoli

Add **1 tablespoon oil** to same skillet. Add **broccoli** and cook, stirring occasionally, adding **¼ cup water**, 2 tablespoons at a time, until broccoli is tender and browned in spots, 3–4 minutes. Add **chopped garlic** and **whole cashews**; cook, stirring, until fragrant, about 30 seconds. Transfer to a plate.



5. Finish sauce

Add **sauce** to same skillet and bring to a boil. Cook, stirring occasionally, until slightly thickened and reduced, about 1 minute. Return **broccoli** and **cashews** to skillet, stirring to coat. Transfer to a bowl and cover to keep warm. Rinse and dry skillet.



6. Fry eggs & serve

In same skillet, heat **1 tablespoon oil** over medium; crack in **2 large eggs** and cook until edges are crispy, and whites and yolks are set, 3–4 minutes. To saucepan with **rice**, stir in **half of the scallions**. Slice **steaks**, if desired.

Serve **garlic-scallion rice** topped with **steak, broccoli, chopped cashews, fried eggs**, and **remaining scallions**. Enjoy!