

# MARLEY SPOON



## Ginger-Soy Marinated Steak

with Apple-Kimchi Slaw & Jasmine Rice

 20-30min  2 Servings

We took a page out of the menu of our favorite Korean BBQ restaurant with this ginger-soy marinated steak that is served with fragrant jasmine rice. We jazzed up the idea of kimchi, a traditional Korean side of fermented cabbage, by making a simple, quick version that includes fresh cabbage, kimchi paste, and tangy Granny Smith apples. Cook, relax, and enjoy!

## What we send

- jasmine rice
- sirloin steak
- fresh ginger
- tamari in fish-shaped pod <sup>6</sup>
- shredded cabbage blend
- kimchi paste
- granny smith apple
- scallions

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

## Tools

- box grater or microplane
- fine-mesh sieve
- skillet
- saucepan

## Allergens

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

## Nutrition per serving

Calories 840kcal, Fat 39g, Carbs 82g, Protein 39g



### 1. Marinate steak

Peel **ginger** and finely grate about 2 teaspoons, thinly slice the rest. Pound **steaks** to an even 1-inch thickness, if necessary. In a shallow bowl, combine **grated ginger, tamari, 1 teaspoon oil, ½ teaspoon salt, and a few grinds pepper**. Add steaks, turning to coat. Press plastic wrap directly on steaks, then let marinate at room temperature.



### 4. Prep ingredients

Trim ends from **scallions**, then thinly slice. Halve **apple**, then coarsely grate on large holes of box grater down to the core. Discard core. Transfer apple, **shredded cabbage blend**, and  $\frac{2}{3}$  of the **scallions** to medium bowl with **vinaigrette**. Combine with your hands, squeezing cabbage to help it absorb the vinaigrette.



### 2. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add rice to a small saucepan along with **1 ¼ cups water, sliced ginger, and ½ teaspoon salt**, and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and cover to keep warm until step 6.



### 5. Cook steaks

Wipe marinade from **steaks**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Transfer steaks to skillet, and cook until deeply browned and medium-rare, about 3 minutes per side. Transfer to cutting board, season with **a pinch each salt and pepper**. Let rest for 5 minutes.



### 3. Make vinaigrette

Meanwhile, in a medium bowl, combine **1 tablespoon vinegar, 1 tablespoon kimchi paste** (save rest for your own use), **1 teaspoon sugar, ½ teaspoon salt, and a few grinds pepper**. Whisk in **2 tablespoons oil**. Transfer **1 tablespoon vinaigrette** to a small bowl for step 6.



### 6. Finish & serve

Discard **ginger** from **rice**, then fluff with a fork. Season **slaw** to taste with **salt and pepper**. Thinly slice **steaks** across the grain. Serve **steak** with **rice** and **slaw**. Drizzle with **reserved vinaigrette** and garnish with **remaining scallions**. Enjoy!