

DINNERLY



Chinese Pepper Beef & Brown Rice with Onions & Scallions

 ca. 20min  2 Servings

Thinking of ordering takeout tonight? Big mistake. Big. Huge. This quick-cooking stir-fry comes together faster than any restaurant can deliver! We're talking about beef, bell peppers, scallions, and onions that are tossed in a sticky, sweet teriyaki sauce all served over a fluffy bed of jasmine rice. We've got you covered!

WHAT WE SEND

- 5 oz quick-cooking brown rice
- 1 red onion
- 1 bell pepper
- 2 scallions
- 2 oz teriyaki sauce ¹⁶
- ½ lb pkg sirloin steak

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

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 590kcal, Fat 21g, Carbs 72g, Protein 28g



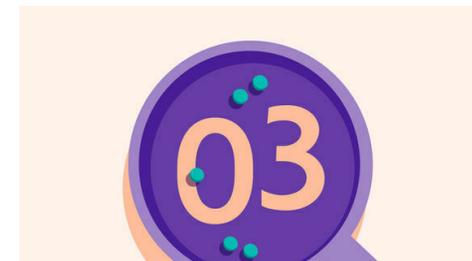
1. Cook rice

Bring a small saucepan of salted water to a boil. Add rice and boil (like pasta), stirring occasionally, until just tender, about 22 minutes. Drain rice in a fine-mesh sieve.



2. Prep veggies

Halve **onion**, then cut into ½-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice.



3. Brown beef

Pat **steak** dry and thinly slice into strips. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **beef** and cook without stirring, until well browned on the bottom, about 3 minutes. Stir and continue to cook until cooked through, about 2 more minutes.

Transfer to a plate until step 5.



4. Cook onions & peppers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions, peppers**, and a **pinch each of salt and pepper**. Cook, covered, until veggies are softened and lightly browned, 4–5 minutes. Stir in **chopped garlic** and **⅔ of the scallions**.



5. Finish stir-fry & serve

To skillet with **veggies**, stir in **cooked beef, teriyaki sauce**, and **¼ cup water**; bring to a simmer over medium-high. Cook, stirring, until sauce is slightly thickened and beef is warmed through, 1–2 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **pepper beef** over **rice** with **remaining scallions** sprinkled over top. Enjoy!



6. Crunch, crunch!

We love a dish with layers of texture and flavor. To add a bit of crunch and flavor, sprinkle some chopped cashews, peanuts, or toasted sesame seeds over top before serving.