

# DINNERLY



## Tamari-Butter Organic Steak with Steamed Scallion Rice



20-30min



2 Servings

Steaks are the ultimate dinnertime flex. A juicy, perfectly cooked steak looks like it takes Top Chef skills, but in reality, it only tastes impressive. And let's be real, that's all that matters. We sear tender ranch steaks in a matter of minutes, then slather on a tamari-butter pan sauce. Compliments to the chef for this bangin' plate (we won't tell anyone it was ready in less than 30 minutes). We've got you covered!

### WHAT WE SEND

- 2 scallions
- 5 oz jasmine rice
- 10 oz pkg organic sirloin steak
- ½ oz tamari soy sauce <sup>6</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter <sup>7</sup>
- garlic

### TOOLS

- microplane or grater
- small saucepan
- medium heavy skillet (preferably cast-iron)

### ALLERGENS

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 600kcal, Fat 28g, Carbs 60g, Protein 24g



#### 1. Prep ingredients

Finely chop **1 teaspoon garlic**.

Thinly slice **scallions**.



#### 2. Cook rice

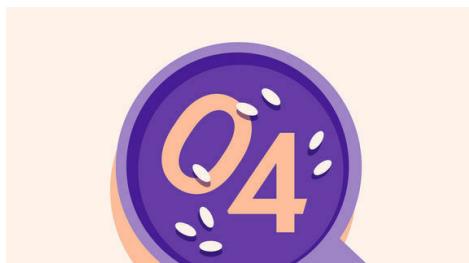
Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **chopped garlic** and cook, stirring, until fragrant, 30 seconds. Add **rice, 1¼ cups water**, and a **pinch of salt**; bring to a boil. Cover, reduce heat to low, and cook until rice is tender, 17 minutes. Remove from heat and cover to keep warm.



#### 3. Cook steak

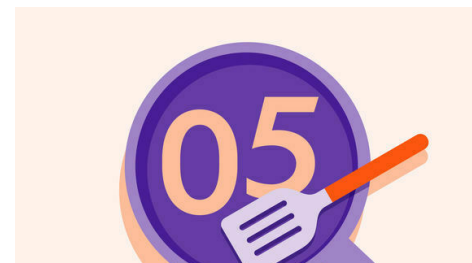
While **rice** cooks, pat **steaks** dry and season all over with **salt and pepper**.

Heat **1 tablespoon oil** in a medium heavy skillet, preferably cast-iron, over medium-high until very hot. Add **steaks**; cook until lightly charred and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to a cutting board and let rest 5 minutes.



#### 4. Make tamari sauce

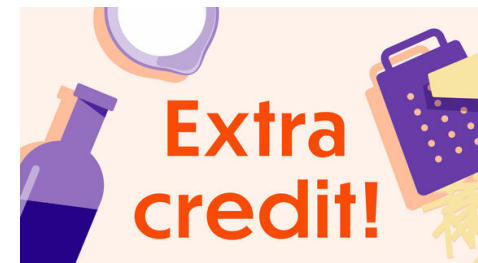
Melt **2 tablespoons butter** in same skillet over medium heat. Remove from heat, then stir in **tamari** and **any steak juices**.



#### 5. Finish & serve

Add **scallions** to **rice** and gently fluff with a fork to combine. Thinly slice **steaks**.

Serve **steaks** with **scallion rice** and **tamari pan sauce** drizzled all over. Enjoy!



#### 6. Make it fried rice!

After cooking the rice in step 2, lay out to dry on a paper-towel lined plate or baking sheet. Heat neutral oil in a skillet and add scallions; cook until softened. Add rice and a splash of tamari. Stir-fry rice until coated. Mix in more ingredients like water chestnuts, peas, or even baby corn!