

DINNERLY



Chinese Pepper Beef with Steamed Rice



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 jasmine rice
- 1 red onion
- 1 bell pepper
- 2 scallions
- ½ lb pkg sirloin steak
- 2 oz teriyaki sauce ^{1,2}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil

TOOLS

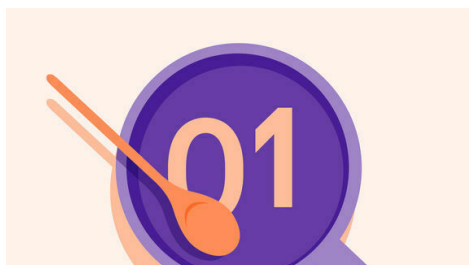
- small saucepan
- medium nonstick skillet

ALLERGENS

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

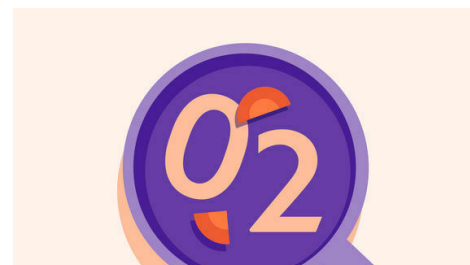
NUTRITION PER SERVING

Calories 600kcal, Fat 18g, Carbs 78g, Protein 26g



1. Cook rice

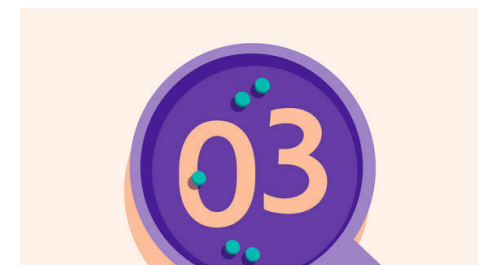
In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Reduce heat to low, then cover and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep veggies

Halve **onion**, then cut into ½-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.

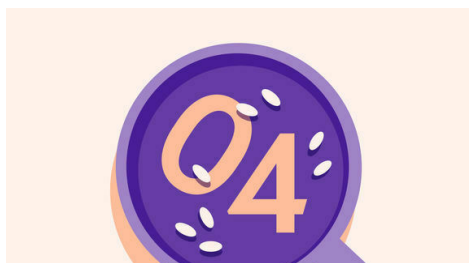
Finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice.



3. Brown beef

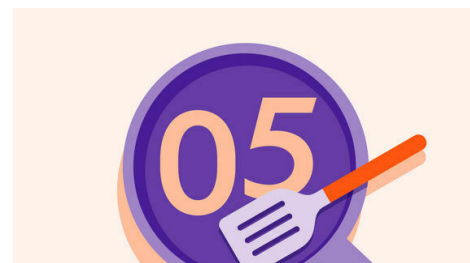
Pat **steak** dry and thinly slice.

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 cook until cooked through, about 2 more minutes. Transfer to a plate until step 5.



4. Cook onions & peppers

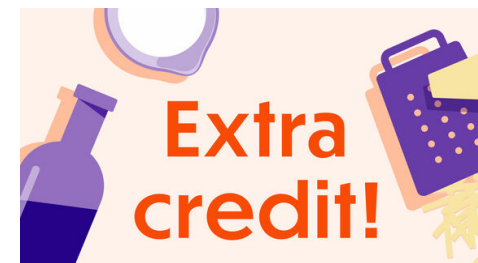
Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions**, **peppers**, and a **pinch each of salt and pepper**. Cook, covered, until softened and lightly browned, 4–5 minutes. Stir in **chopped garlic** and **⅔ of the scallions**.



5. Finish stir-fry & serve

To skillet with **veggies**, stir in **beef**, **teriyaki sauce**, and **¼ cup water**; bring to a simmer over medium-high. Cook, stirring, until sauce is slightly thickened, 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, sprinkle chopped cashews, peanuts, or toasted sesame seeds over top before serving.