

# DINNERLY



## Mongolian Beef & Broccoli with Steamed Jasmine Rice



20-30min



2 Servings

Mongolian beef might sound far out, but it's actually a common dish found at lots of Chinese restaurants around the country. It just means we cooked up some savory sirloin strips with a killer hoisin-based sauce and threw in some broccoli and onions. Oh—and there's fluffy rice to soak it all up. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 piece fresh ginger
- 1 yellow onion
- 2 oz hoisin sauce <sup>1,2,3</sup>
- ½ lb pkg sirloin steak
- ½ lb broccoli

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- sugar
- neutral oil

### TOOLS

- small saucepan
- large skillet

### ALLERGENS

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 730kcal, Fat 26g, Carbs 97g, 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. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



#### 2. Prep ingredients

Peel and finely chop **ginger**. Finely chop **1 teaspoon garlic**. Cut **broccoli** into ¾-inch florets, if necessary. Halve **onion** and cut into 1-inch thick slices.

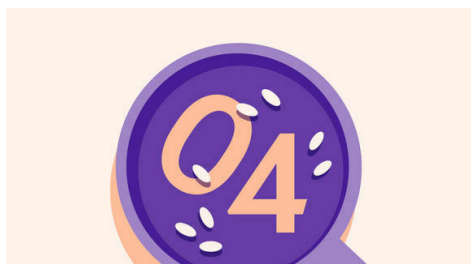
In a small bowl or liquid measuring cup, stir to combine **hoisin sauce, ¼ cup water**, and **2 teaspoons sugar**; set aside until step 5.

Pat **steak** dry and thinly slice.



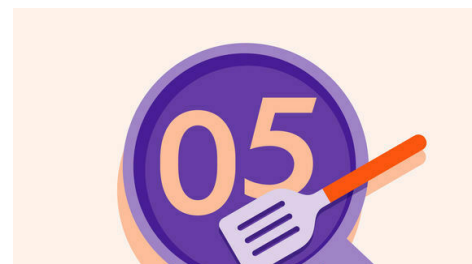
#### 3. Cook veggies

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **broccoli, onions**, and **a pinch each of salt and pepper**; cook, stirring occasionally, until tender and slightly charred, about 7 minutes. Transfer veggies to a plate.



#### 4. Cook beef

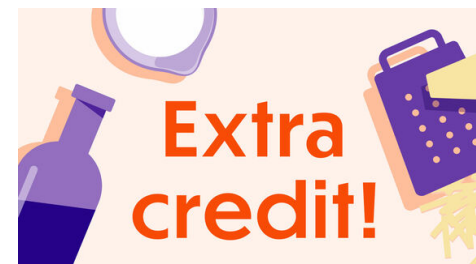
Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef** and **a pinch each of salt and pepper**; cook, without stirring, until well browned on the bottom, 3 minutes. Stir and cook until cooked through, 2 minutes.



#### 5. Finish & serve

To skillet with **beef**, add **chopped garlic and ginger**; cook, stirring, 1 minute. Stir in **veggies** and **hoisin mixture**; cook until slightly thickened, 30 seconds. Season to taste with **salt and pepper**.

Serve **Mongolian beef and broccoli** over **rice**. Enjoy!



#### 6. Add more green!

If you're looking to serve a crowd, or just adding some more veggie goodness, steam or sauté baby bok choy on the side and give it a tamari drizzle. Or steamed edamame mixed in with the rice would bring even more protein!