

DINNERLY



Sesame-Ginger Steak with Green Beans & Jasmine Rice



20-30min



2 Servings

Wanna get sesame-ginger steak on the table in 30 minutes or less? No, we're not talking \$25 on takeout. We're talking homemade for a fraction of the cost. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 piece fresh ginger
- ½ lb pkg sirloin steak
- ¼ oz pkt toasted sesame seeds¹
- 2 oz teriyaki sauce^{2,3}
- ½ lb green beans

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

TOOLS

- small saucepan
- medium 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 550kcal, Fat 18g, Carbs 69g, Protein 27g



1. Cook rice

In a small saucepan, combine **1¼ cups water, rice,** and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 15 minutes. Remove from heat and keep covered until ready to serve.



2. Prep ingredients

Peel and finely chop **2 teaspoons each of ginger and garlic**.

Trim ends from **green beans**, then cut crosswise into 1-inch pieces.

Pat **steak** dry and thinly slice into strips.



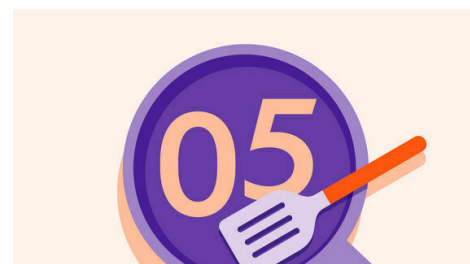
3. Stir-fry green beans

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **green beans** and season with a **pinch each of salt and pepper**. Cook, stirring occasionally, until crisp-tender and browned in spots, 2–3 minutes. Transfer to a plate.



4. Stir-fry steak

Heat **1 tablespoon oil** in same skillet over medium-high. Add **steak** and cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more. Stir in **chopped ginger and garlic**; cook until fragrant, about 30 seconds. Add **teriyaki sauce** and **2 tablespoons water**, stirring to coat, about 30 seconds.



5. Finish & serve

To skillet with **steak**, add **green beans** and toss to combine. Stir in **half of the sesame seeds**. Cook until green beans are warmed through, about 1 minute. Season to taste with **salt and pepper**. Fluff **rice** with a fork.

Serve **sesame-ginger steak and green beans** over **rice**. Garnish with **remaining sesame seeds**. Enjoy!



6. Bring the heat!

Make it spicy and add some Sriracha, sambal oelek, or chili garlic sauce to the stir-fry in step 5.