DINNERLY



Sirloin Steak & Pepper Stir-Fry with Jasmine Rice



20-30min 2 Servings



This deceptively simple-looking stir-fry will be the highlight of your week. Hearty sirloin steak and blistered Anaheim peppers get their time to shine in a garlicky, gingery, super savory sauce. High heat and quick cooking makes this flavor come together in a flash—perfect for a busy weeknight. Just don't forget the rice! We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb pkg sirloin steak
- ¼ oz cornstarch
- 1 oz mirin
- 2 (1/2 oz) tamari soy sauce 1
- · 1 oz fresh ginger
- · 2 Anaheim peppers

WHAT YOU NEED

- · neutral oil
- · kosher salt
- · garlic

TOOLS

- · small saucepan
- · medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 23g, Carbs 74g, Protein 27g



1. Cook rice

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



2. Prep ingredients

Pat steaks dry. Very thinly slice across the grain. Toss in a medium bowl with cornstarch, 1 tablespoon each of mirin and tamari, 2 teaspoons oil, and ¼ teaspoon salt.

Peel and finely chop 1 teaspoon ginger. Finely chop 2 teaspoons garlic. Halve peppers lengthwise; discard stems and seeds. Cut into ¾-inch pieces.

In a small bowl, combine **remaining mirin** and tamari.



3. Cook steak

In a medium nonstick skillet, heat 2 teaspoons oil over high. Add steak; spread in a single layer. Cook without stirring until lightly browned, 30–60 seconds. Cook, frequently tossing and stirring until barely cooked through, 1–2 minutes more.

Transfer to a plate.



4. Stir-fry peppers

Heat 1 tablespoon oil in same skillet over high until lightly smoking. Add peppers and cook, stirring occasionally, until blistered in spots and crisp-tender, 30–60 seconds.

Move peppers to sides of skillet; add ginger, garlic, and 1 teaspoon oil to center. Cook until sizzling and fragrant, about 10 seconds. Add steak and toss to combine.



5. Add sauce & serve

Add mirin-tamari mixture around edges of skillet. Cook, frequently stirring and tossing, until steak and peppers are shiny and glazed, 30–60 seconds. Fluff rice with a fork.

Serve stir-fried steak and peppers with rice. Enjoy!



6. Check us out!

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