

DINNERLY



Mongolian Beef & Broccoli with Steamed Jasmine Rice



20-30min



2 Servings

Mongolia may sound far away, but you can enjoy its flavors right at home. We cooked up some savory beef with a killer hoisin-based sauce, then threw in some broccoli and onions too. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 piece fresh ginger
- ½ lb broccoli
- 1 red onion
- ½ lb pkg sirloin steak
- 2 oz hoisin sauce ^{1,2,3}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil

TOOLS

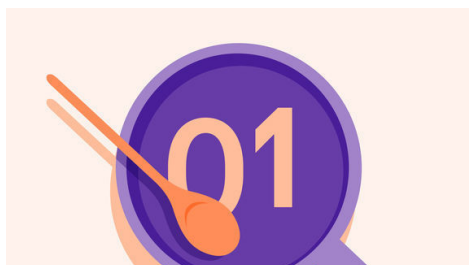
- small saucepan
- large skillet

ALLERGENS

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

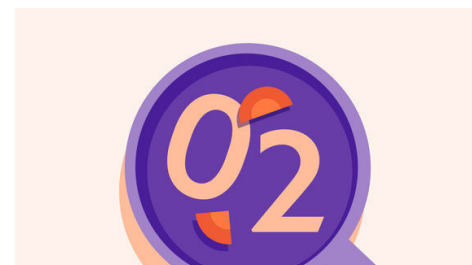
NUTRITION PER SERVING

Calories 720kcal, Fat 26g, Carbs 94g, Protein 27g



1. Cook rice

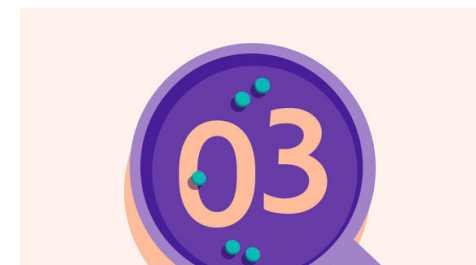
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

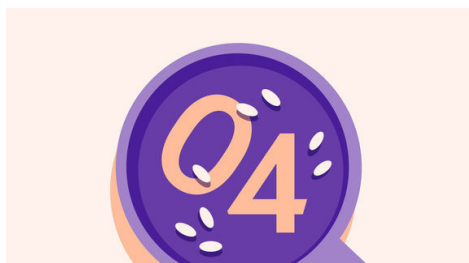
Peel and finely chop **2 tablespoons ginger** (save rest for own use). Finely chop **1 teaspoon garlic**. Cut **broccoli** into 1-inch florets, if necessary. Cut **onion** into 1-inch pieces.

Pat **steak** dry and thinly slice; season all over with **salt** and **pepper**.



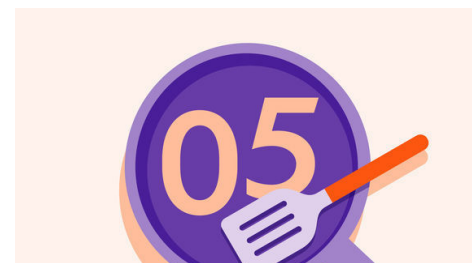
3. Cook veggies

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 to a plate.



4. Cook beef

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



5. Add sauce & serve

Return **veggies** to skillet with **beef**; stir in **hoisin sauce** and **¼ cup water**. Cook until slightly thickened, about 30 seconds. Season 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 even just to add some more vegetable goodness, you can 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!