

DINNERLY



Low-Cal Sweet Chili Beef with Snow Peas



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this beef and snow peas over rice?

Personally, we'd choose B. This dish requires minimal prepwork—just cook the beef and peas and heat up the rice. We've got you covered!

WHAT WE SEND

- 4 oz snow peas
- ½ lb pkg sirloin steak
- 10 oz ready to heat jasmine rice
- 3 oz Thai sweet chili sauce
- ½ oz toasted sesame oil ¹
- ¼ oz pkt toasted sesame seeds ¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium nonstick skillet
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 560kcal, Fat 18g, Carbs 79g, Protein 24g



1. BEEF VARIATION

Snap ends from **snow peas**, if desired.

Pat **steak** dry and thinly slice; season with **salt and pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add beef and cook, undisturbed, until browned on the bottom, 2–3 minutes.



2. Cook peas

To skillet with **beef**, add **snow peas** and a **pinch each of salt and pepper**. Cook, stirring once or twice, until beef is cooked through and peas are crisp-tender, about 2 minutes.



3. Heat rice & serve

While **beef** and **peas** cook, add **rice** to a microwave-safe bowl; microwave on high, uncovered, until warmed through, 1–2 minutes.

Serve **rice** topped with **beef and snow peas**. Drizzle **Thai sweet chili sauce** and **sesame oil** (to taste) over top, and sprinkle with **sesame seeds**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!