

# DINNERLY



## Coconut-Gochujang Glazed Beef with Rice & Cucumber Relish



30min



2 Servings

Even find yourself day dreaming about a fluffy bed of rice with crunchy, savory, deliciously saucy toppings? 'Cause same. We made it a reality by smothering beef strips in a glaze made with coconut and gochujang, a savory and sweet fermented chili paste that packs a seriously flavorful punch. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- 1 oz fresh ginger
- $\frac{3}{4}$  oz coconut milk powder<sup>7,15</sup>
- 1 oz gochujang<sup>6</sup>
- $\frac{1}{2}$  lb pkg beef strips
- $\frac{1}{4}$  oz pkt toasted sesame seeds<sup>11</sup>

## WHAT YOU NEED

- $\frac{1}{4}$  cup distilled white vinegar (or apple cider vinegar)
- neutral oil
- sugar
- kosher salt & ground pepper

## TOOLS

- small saucepan
- medium nonstick skillet

## ALLERGENS

Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 680kcal, Fat 26g, Carbs 86g, Protein 24g



### 1. Cook rice

In a small saucepan, combine **rice,  $\frac{1}{4}$  cups water**, and  $\frac{1}{2}$  **teaspoon salt**. 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. Make cucumber relish

Peel **cucumber** and cut in half lengthwise. Using a spoon, scoop out and discard seeds, then cut into  $\frac{1}{2}$ -inch pieces.

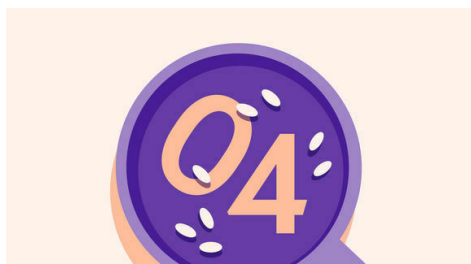
In a medium bowl, whisk together  $\frac{1}{4}$  **cup vinegar**, **2 tablespoons each of oil and water**, **2 teaspoons sugar**, and **1 teaspoon salt**. Stir in cucumbers; set aside to marinate until ready to serve.



### 3. Prep glaze & beef

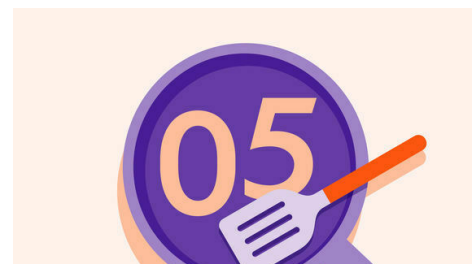
Peel and finely chop **1 tablespoon ginger**. Add to a medium bowl with **coconut milk powder**, **half of the gochujang** (or more depending on heat preference),  $\frac{1}{3}$  **cup water**, **1 tablespoon sugar**, and  $\frac{1}{4}$  **teaspoon salt**; whisk to combine.

Pat **beef** dry; season with **salt** and **pepper**.



### 4. Cook beef

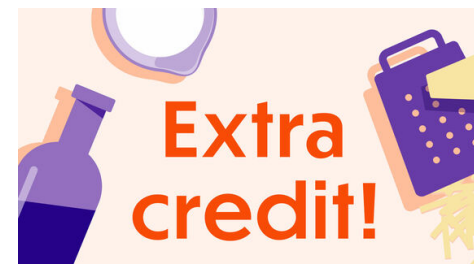
Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **beef** in a single layer and cook, undisturbed, until outer edges are browned, 3–4 minutes. Stir beef and continue cooking until cooked through, about 1 minute more.



### 5. Add glaze & serve

To skillet with **beef**, add **gochujang mixture** and cook, stirring frequently, until sauce is thickened, 1–2 minutes. Remove from heat. Season to taste with **salt** and **pepper**.

Serve **coconut-gochujang glazed beef** over **rice** with **cucumber relish** alongside. Sprinkle **sesame seeds** over beef. Enjoy!



### 6. Spice it up!

Gochujang and kimchi go together like peas in a pod. That spicy fermented cabbage instantly elevates any meal—not to mention it's great for gut health! Just throw a few pieces onto your plate before serving.