

# DINNERLY



## Sirloin Steak & Broccoli Stir-Fry with Chili Garlic Sauce & Fried Onions



ca. 20min



2 Servings

The effort to tastiness ratio of this stir-fry is pretty hard to believe—we also don't know how ratios work, but we're cooking experts, not math experts! Sirloin steak and broccoli just need a few minutes in a skillet before we toss in a sauce that'll be hard to forget. A bed of jasmine rice underneath and a sprinkle of fried onions on top tie it all together. We've got you covered! **307**

## WHAT WE SEND

- 5 oz jasmine rice
- ½ lb pkg sirloin steak
- ½ lb broccoli
- 3 oz stir-fry sauce <sup>1,6</sup>
- ½ oz chili garlic sauce
- ½ oz fried onions <sup>6</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or vinegar of your choice)

## TOOLS

- small saucepan
- medium skillet

## ALLERGENS

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

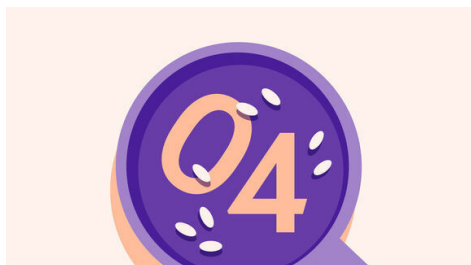
## NUTRITION PER SERVING

Calories 570kcal, Fat 14g, Carbs 80g, Protein 26g



### 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 liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



### 4. Serve

Fluff **rice** with a fork.

Serve **steak and broccoli stir-fry** over **rice** garnished with **fried onions**. Enjoy!



### 2. Cook steak & broccoli

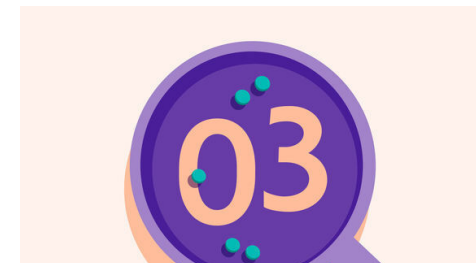
Pat **steak** dry and very thinly slice across the grain. Season with **salt** and **pepper**. Cut **broccoli** into florets, if necessary.

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add steak and cook until browned, flipping halfway through, 3–5 minutes. Add broccoli and 2 **tablespoons water**; immediately cover skillet. Steam until broccoli is tender, 2–4 minutes.



### 5. ...

What were you expecting, more steps?



### 3. Add sauce

Uncover skillet; add **all of the stir-fry sauce**, ½ **teaspoon vinegar**, and **desired amount of chili garlic sauce** (according to heat preference). Bring to a simmer and cook, tossing, until sauce is reduced and coats **steak and broccoli**, 1–3 minutes. Season to taste with **salt** and **pepper**.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!