

DINNERLY



Sirloin Steak & Broccoli Stir-Fry with Sriracha & 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 Sriracha 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!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb pkg sirloin steak
- ½ lb broccoli
- 3 oz stir-fry sauce ^{1,2}
- 2 pkts Sriracha
- ½ oz fried onions

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

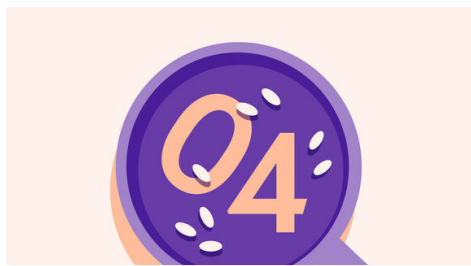
NUTRITION PER SERVING

Calories 570kcal, Fat 14g, Carbs 81g, 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

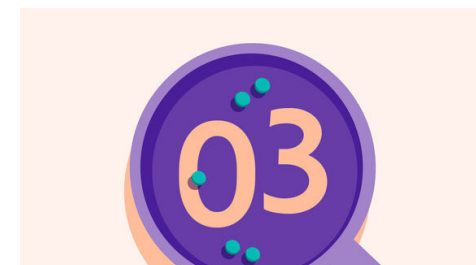
Pat **steak** dry and very thinly slice across the grain. Season with **salt** and **pepper**. Cut **broccoli** into florets, if necessary.

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 Sriracha** (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!