

DINNERLY



Bulgogi-Glazed Steak with Garlic Rice & Pickled Cukes



30min



2 Servings

Making cucumber as mouth-watering as steak? If we can do it, so can you. And if you've never had the pleasure of eating bulgogi, there's no time like the present! The savory, slightly sweet flavors make the steak the main event, but the *zing* in these cukes might steal the show. Sprinkle some peanuts for more crunch and lay it all on a bed of garlicky rice. This ain't your momma's steak dinner. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- ¼ oz granulated garlic
- ½ lb pkg sirloin steak
- 3 oz stir-fry sauce ^{3,4}
- 1 oz salted peanuts ²

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- butter ¹

TOOLS

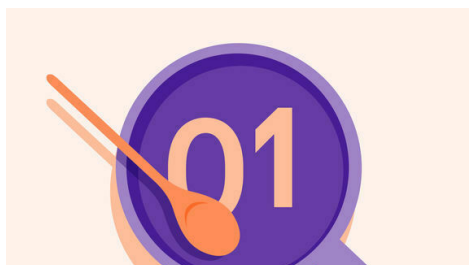
- small saucepan
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Milk (1), Peanuts (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

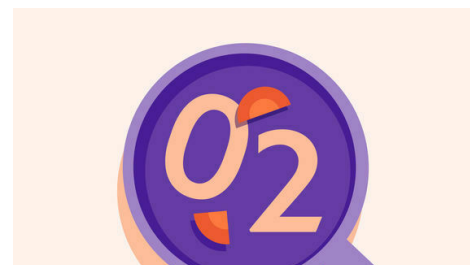
NUTRITION PER SERVING

Calories 730kcal, Fat 34g, Carbs 77g,
Protein 27g



1. Cook rice

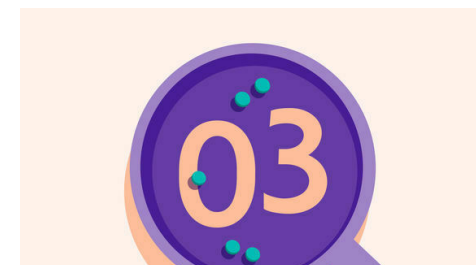
In a small saucepan, combine **rice**, ½ **teaspoon granulated garlic**, 1¼ **cups water**, and ½ **teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Pickle cucumber

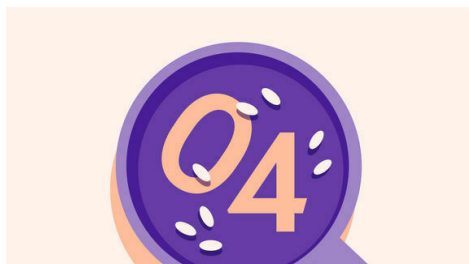
While **rice** cooks, peel **cucumber**, if desired. Slice into thin rounds.

In a medium bowl, whisk together ¼ **teaspoon granulated garlic**, 1 **tablespoon oil**, 2 **teaspoons vinegar**, a **pinch of sugar**, and a **few grinds of pepper**. Add cucumbers and set aside to marinate.



3. Cook steak

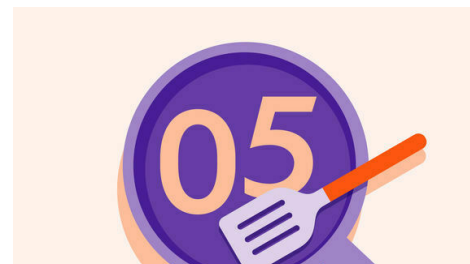
Pat **steaks** dry and season all over with **salt** and **pepper**. Heat 1 **tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Cook steaks until well browned on one side, 2–3 minutes. Flip steaks, then drain any excess oil.



4. Finish steak & pan sauce

Add ¼ **cup water** and **stir fry sauce** to same skillet; bring to a simmer. Continue to cook **steaks**, basting with sauce, until browned all over and medium-rare, 2–3 minutes more (or longer for desired doneness). Transfer to a cutting board to rest.

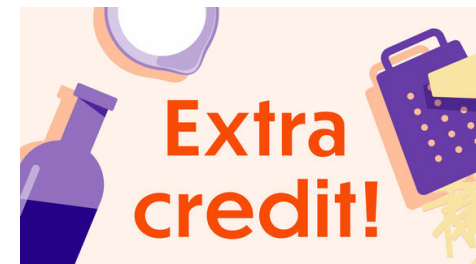
Remove skillet from heat and stir 1 **tablespoon butter** into sauce. Season to taste with **salt** and **pepper**.



5. Finish & serve

Roughly chop **peanuts**. Thinly slice **steak**, if desired.

Serve **bulgogi-glazed steak** over **rice** and **pickled cucumbers** alongside. Spoon **pan sauce** over top and sprinkle with **chopped peanuts**. Enjoy!



6. Add some heat!

Stir some red pepper flakes into your cucumber marinade in step 2, or top your bulgogi dish with a drizzle of sriracha or your favorite hot sauce.