

DINNERLY



Crispy Kung Pao Beef with Rice & Broccoli



20-30min



2 Servings

Beef, or not beef? If that's the question, then we have the answer! Here we're crisping it up under the broiler, creating the ideal texture for soaking up a splash of KUNG and a hit of PAO in this sweet and savory tamari sauce. Served with broccoli and jasmine rice, then sprinkled with salty peanuts, this easy dinner ticks every box. Even meat lovers will be "soy" happy. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb pkg beef strips
- 1 oz fresh ginger
- ½ lb broccoli
- 2 oz tamari soy sauce ⁶
- ¼ oz granulated garlic
- 1 oz salted peanuts ⁵

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- all-purpose flour (or gluten-free alternative)
- apple cider vinegar (or white wine vinegar)
- neutral oil

TOOLS

- rimmed baking sheet
- small saucepan
- medium skillet

ALLERGENS

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 19g, Carbs 86g, Protein 33g



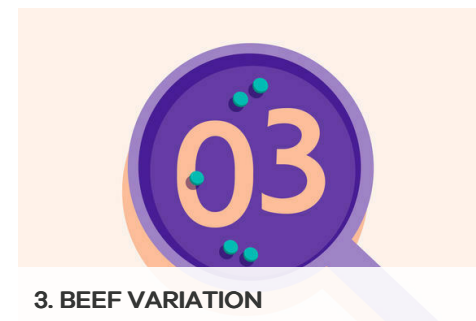
1. Cook rice

Preheat broiler with a rimmed baking sheet on the top rack. Add **rice** to a small saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



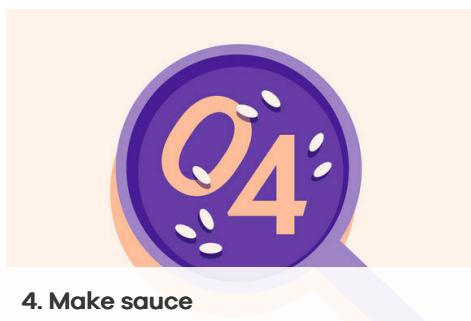
2. Prep ingredients

Meanwhile, pat **beef** dry. Peel and finely chop **1 tablespoon ginger**. Cut **broccoli** into 1-inch florets, if necessary. In a small bowl, whisk to combine **tamari**, **¼ cup water**, **2 tablespoons sugar**, **2 teaspoons each of flour and vinegar**, and **½ teaspoon granulated garlic**.



3. BEEF VARIATION

Drizzle hot baking sheet with **oil**, then add **beef** and **broccoli**; season with **salt** and **pepper** and drizzle with additional **oil**. Broil on top oven rack until beef is cooked through and broccoli is crisp-tender and lightly charred, 5–7 minutes (watch carefully as broilers vary).



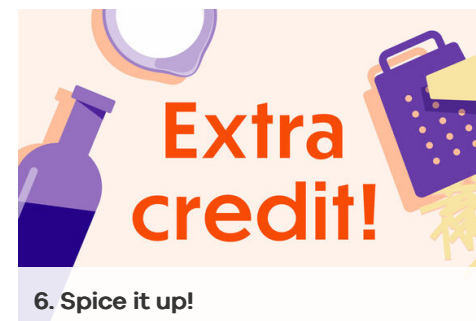
4. Make sauce

Meanwhile, add **chopped ginger** to a medium skillet along with **1 tablespoon oil**. Cook over medium-high, stirring, until fragrant, 1–2 minutes. Add **tamari mixture** and bring to a simmer. Cook, stirring, until slightly thickened and glossy, 2–3 minutes.



5. Finish & serve

Coarsely chop **peanuts**. Add **beef and broccoli** to skillet with **sauce**, tossing to coat. Serve **kung pao beef and broccoli** over **rice** with **peanuts** sprinkled over the top. Enjoy!



6. Spice it up!

Bring the heat by mixing in Thai sweet chili sauce, Sriracha, or finely chopped serrano pepper to the tamari sauce mixture in step 2.