

# DINNERLY



## Sirloin Steak & Pepper Stir-Fry with Jasmine Rice



20-30min



2 Servings

This deceptively simple-looking stir-fry will be the highlight of your week. Hearty sirloin steak and blistered Anaheim peppers get their time to shine in a garlicky, gingery, super savory sauce. High heat and quick cooking makes this flavor come together in a flash—perfect for a busy weeknight. Just don't forget the rice! We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- ½ lb pkg sirloin steak
- ¼ oz cornstarch
- 1 oz mirin <sup>2</sup>
- 2 (½ oz) tamari soy sauce <sup>1</sup>
- 1 piece fresh ginger
- 2 Anaheim peppers

### WHAT YOU NEED

- neutral oil
- kosher salt
- garlic

### TOOLS

- small saucepan
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 620kcal, Fat 23g, Carbs 74g, Protein 27g



#### 1. Cook rice

In a small saucepan, combine **rice** and **1¼ cups water**. 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. Prep ingredients

Pat **steaks** dry. Very thinly slice across the grain. Toss in a medium bowl with **cornstarch**, **1 tablespoon each of mirin and tamari**, **2 teaspoons oil**, and **¼ teaspoon salt**.

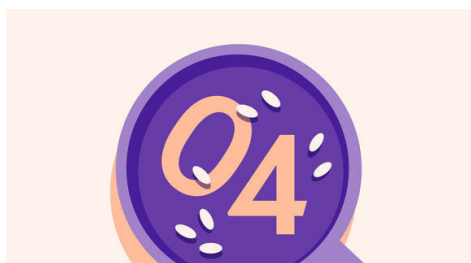
Peel and finely chop **1 teaspoon ginger**. Finely chop **2 teaspoons garlic**. Halve **peppers** lengthwise; discard stems and seeds. Cut into ¾-inch pieces.

In a small bowl, combine **remaining mirin and tamari**.



#### 3. Cook steak

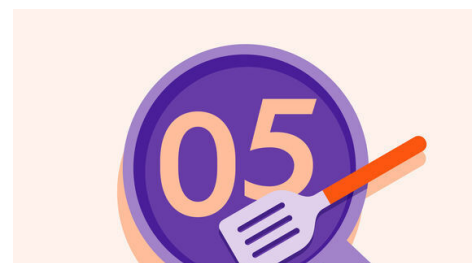
In a medium nonstick skillet, heat **2 teaspoons oil** over high. Add **steak**; spread in a single layer. Cook without stirring until lightly browned, 30–60 seconds. Cook, frequently tossing and stirring until barely cooked through, 1–2 minutes more. Transfer to a plate.



#### 4. Stir-fry peppers

Heat **1 tablespoon oil** in same skillet over high until lightly smoking. Add **peppers** and cook, stirring occasionally, until blistered in spots and crisp-tender, 30–60 seconds.

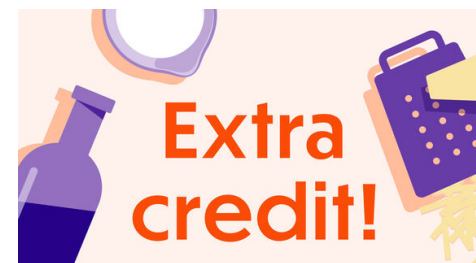
Move peppers to sides of skillet; add **ginger, garlic**, and **1 teaspoon oil** to center. Cook until sizzling and fragrant, about 10 seconds. Add **steak** and toss to combine.



#### 5. Add sauce & serve

Add **mirin-tamari mixture** around edges of skillet. Cook, frequently stirring and tossing, until **steak and peppers** are shiny and glazed, 30–60 seconds. Fluff **rice** with a fork.

Serve **stir-fried steak and peppers** with **rice**. Enjoy!



#### 6. Check us out!

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