

# DINNERLY



## Taiwanese Style Steak with Black Pepper Sauce

Cauliflower Rice & a Perfect Fried Egg!



30min



2 Servings

Craving takeout for dinner but with a touch of breakfast vibes? Look no further! We've gathered all of the usual suspects for a hearty, well-rounded meal—tender sirloin steak, crisp broccoli, cauliflower rice, and a perfect fried egg. A savory pan sauce of jammy onions, Worcestershire and stir-fry sauces delivers an umami bomb that takes this dish to the next level. We've got you covered!

## WHAT WE SEND

- 12 oz cauliflower rice
- 1 yellow onion
- ½ lb broccoli
- ½ lb pkg sirloin steak
- 3 oz stir-fry sauce <sup>4,2</sup>
- 1½ oz Worcestershire sauce

5

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- unsalted butter <sup>1</sup>
- all-purpose flour <sup>2</sup>
- ketchup
- sugar
- 2 large eggs <sup>3</sup>

## TOOLS

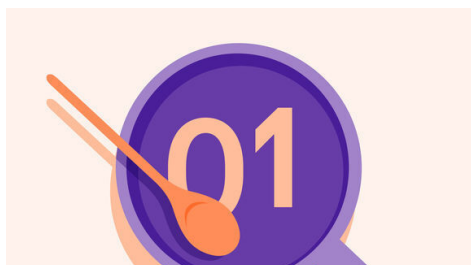
- medium nonstick skillet
- medium heavy skillet (preferably cast-iron)
- microwave

## ALLERGENS

Milk (1), Wheat (2), Egg (3), Soy (4), Fish (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

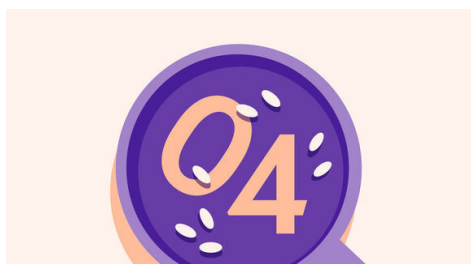
Calories 600kcal, Fat 35g, Carbs 40g, Protein 33g



### 1. CAULI-RICE VARIATION

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **cauliflower rice** and cook, stirring, until crisp-tender, about 5 minutes. Season with **salt** and **pepper**. Transfer to a bowl; cover and set aside. Wipe out skillet.

Finely chop **half of the onion** (save rest for own use). Cut **broccoli** into florets if necessary; transfer to a microwave-safe bowl.



### 4. Simmer sauce

Bring **sauce** to a boil over high heat then simmer on medium-low until thickened and flavors have melded, 4–5 minutes. Whisk in **1 tablespoon butter**. Return **steaks and any resting juices** to skillet and spoon sauce over steaks to warm.

Microwave **broccoli**, covered, until bright green and crisp-tender, 1–3 minutes. Season to taste with **salt** and **pepper**.



### 2. Cook steaks

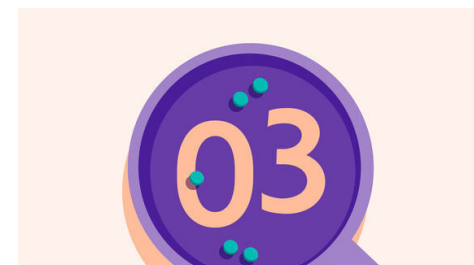
Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a plate to rest.

Lower heat to medium; add **onions**, **1 tablespoon butter**, and a **pinch of salt**.



### 5. Fry eggs

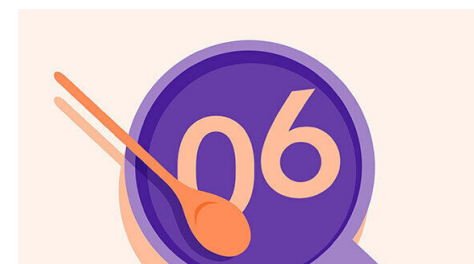
Heat **1 tablespoon oil** in reserved nonstick skillet over high. Crack in **2 large eggs**; season with **salt** and **pepper**. Cook until edges begin to brown and whites are just set, 1 minute. Cover skillet; cook 1 minute more, or until edges are crispy and yolks still runny.



### 3. Begin sauce

Cook **onions**, stirring occasionally, until softened, 4–5 minutes. Add **1 teaspoon pepper**; cook until fragrant, about 30 seconds. Add **1 tablespoon flour** and cook, stirring frequently, for 1 minute.

Add **stir-fry sauce**, **1½ tablespoons each Worcestershire sauce** and **ketchup**, **½ teaspoon sugar**, and **½ cup water**.



### 6. Serve

Slice **steaks**, if desired; pour **black pepper sauce** over top. Serve **broccoli** and **cauliflower rice** alongside and top it all off with a **fried egg**. Enjoy!