

DINNERLY



Taiwanese-Style Steak with Black Pepper Sauce

Broccoli, 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, fluffy jasmine rice, and a perfect fried egg. A savory pan sauce of jammy onions, Worcestershire and stir-fry sauces, and mushroom seasoning delivers an umami bomb that takes this dish to the next level. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- ½ lb broccoli
- ½ lb pkg sirloin steak
- 3 oz stir-fry sauce ^{4,2}
- 1½ oz Worcestershire sauce ⁵
- ¼ oz mushroom seasoning

WHAT YOU NEED

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

TOOLS

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

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 830kcal, Fat 35g, Carbs 92g, Protein 34g



1. Cook rice; prep

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 water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

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



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**.



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**, **1 teaspoon mushroom seasoning**, **½ teaspoon sugar**, and **½ cup water**.



4. Simmer sauce

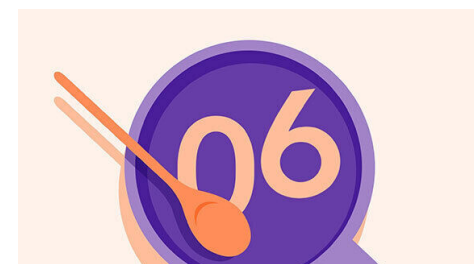
Bring **sauce** to a boil over high heat then simmer on medium-low until thickened and flavors have melded, 4–5 minutes. Whisk in **1 tablespoon butter**. Return **steaks and any resting juices** to skillet and spoon sauce over steaks to warm.

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



5. Fry eggs

Heat **1 tablespoon oil** in a small 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.



6. Serve

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