

# DINNERLY



**NO ADDED DAIRY**

**FAST**

## Orange Beef Stir-fry with Snow Peas & Steamed Rice



20-30min



2 Servings

Knock knock. Who's there? Orange. Orange who? Orange beef stir-fry with snow peas & steamed rice. We've got you covered!

### WHAT WE SEND

- 1 oz fresh ginger (use half)
- 1 navel orange
- 5 oz rice
- 1 pkg ground beef
- 2 oz snow peas
- 2 oz tamari soy sauce <sup>2</sup>

### WHAT YOU NEED

- white wine vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- neutral oil, such as vegetable
- all-purpose flour <sup>1</sup>

### TOOLS

- vegetable peeler
- fine-mesh sieve
- small saucepan
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 770kcal, Fat 28g, Carbs 90g, Protein 37g



#### 1. Prep ingredients & sauce

Trim and discard stem ends from **snow peas**, then cut crosswise in half. Peel and finely chop **1½ tablespoons ginger**. Using a peeler, peel **4 (1-inch wide) zest strips** from orange. Squeeze **3 tablespoons orange juice** into a medium bowl. Add **teriyaki sauce**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **½ cup water**, stirring to dissolve sugar.



#### 2. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add 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 off heat until ready to serve.



#### 3. Stir-fry snow peas

Meanwhile, heat **1 teaspoon oil** in a medium, nonstick skillet over high. Add **snow peas** and a **pinch of salt**; cook, stirring, until crisp tender and browned in spots, 1–2 minutes. Transfer to a bowl and wipe out skillet.



#### 4. Brown beef

Heat **1 tablespoon oil** and **chopped ginger** in same skillet over medium-high and cook, stirring, until fragrant, about 30 seconds. Add **beef** and cook, stirring to break up into smaller pieces, until browned, 3–5 minutes. Add **orange zest strips** and cook, stirring, until fragrant and beginning to soften, about 2 minutes.



#### 5. Finish & serve

Stir **1 tablespoon flour** into skillet and cook, stirring, about 1 minute. Stir in **sauce** and cook, scraping up any browned bits from bottom, until sauce is reduced, about 5 minutes. Stir in **snow peas**; season to taste with **salt** and **several grinds of pepper**. Fluff **rice** with a fork. Serve **orange beef stir-fry** over **rice** (remove orange zest if desired). Enjoy!



#### 6. Crunch, crunch!

Top with sesame seeds or toasted, chopped cashews. Or, if you have them handy, throw in some drained sliced water chestnuts.