

DINNERLY



Orange Beef with Snow Peas & Steamed Rice



20-30min



2 Servings

Knock knock. Who's there? Orange. Orange who? Orange beef stir-fry with snow peas and steamed rice. We promise this recipe is better than our jokes. We've got you covered!

WHAT WE SEND

- 4 oz snow peas
- 1 piece fresh ginger
- 1 orange
- 3 oz stir-fry sauce ^{1,2}
- 5 oz jasmine rice
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- white wine vinegar (or red wine vinegar)
- kosher salt & ground pepper
- neutral oil

TOOLS

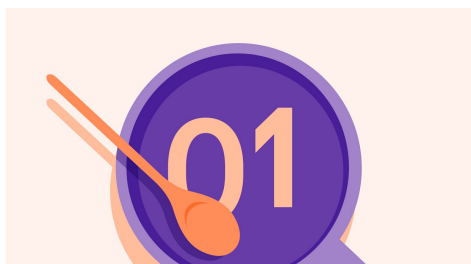
- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 25g, Carbs 80g, Protein 36g



1. Prep ingredients & sauce

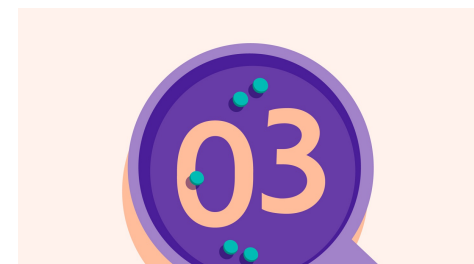
Trim stem ends from **snow peas**, then cut crosswise in half. Peel and finely chop **1½ tablespoons ginger**. Using a vegetable peeler, peel **4 (1-inch-wide) zest strips** from orange.

Squeeze **3 tablespoons orange juice** into a medium bowl. Add **stir-fry sauce**, **2 teaspoons vinegar**, and **¼ cup water** to bowl, stirring to combine; set aside until step 5.



2. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **a pinch of salt**; bring to a boil over high. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



3. Stir-fry snow peas

While **rice** cooks, 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; set aside until step 5. Wipe out skillet.



4. Brown beef

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



5. Finish & serve

Stir in **orange sauce** and cook, scraping up any browned bits from the bottom, until reduced and slightly thickened, 2–3 minutes. Add **snow peas**, tossing to combine; season with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **orange beef stir-fry** over **rice** (remove orange zest if desired). Enjoy!



6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are ⅓ lower when cooking with meal kits.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com **#dinnerly**