



Orange Beef Stir-Fry

with Broccoli & Jasmine Rice



30min



2 Servings

Step away from that take-out menu! We're bringing a stir-fry to your kitchen that packs so much flavor, it outshines anything you can order in. And, it's just as quick (if not quicker!). We stir-fry tender pieces of beef with aromatic ginger and garlic, toss in crisp broccoli and scallions, then finish it with a sticky-sweet, citrusy glaze.

What we send

- 5 oz jasmine rice
- garlic
- 1 piece fresh ginger
- 2 scallions
- 2 oranges
- ½ lb broccoli
- 10 oz pkg steak
- 2 (½ oz) apricot preserves
- 2 (½ oz) tamari soy sauce ¹
- ¼ oz cornstarch

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- vegetable peeler
- medium skillet

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 27g, Carbs 94g, Protein 41g



1. Cook rice

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, until rice is tender and water is absorbed, about 17 minutes. Remove from heat. Keep covered until ready to serve.



4. Stir-fry vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and **a pinch each of salt and pepper**. Cook until broccoli is just tender and browned in spots, 3–4 minutes.

Add **scallions** and **orange zest**; cook until browned in spots, about 1 minute. Transfer veggies to a bowl.



2. BEEF VARIATION

Finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**. Trim **scallions**, then cut into 1-inch pieces.

Using a vegetable peeler, peel 4 (1-inch) wide strips of **orange zest**. Squeeze **½ cup orange juice** into a small bowl. Cut **broccoli** into 1-inch florets, if necessary.

Pat **steak** dry; cut into 1-inch pieces, if necessary.



5. Brown beef

Heat **1 tablespoon oil** in same skillet over high. Toss **beef** with **salt, pepper**, and **cornstarch**. Add beef to skillet and cook, stirring occasionally, until browned, 3–4 minutes.

Add **chopped garlic and ginger** and **2 teaspoons oil**; cook, stirring, until aromatics are fragrant and beef is tender, about 1 minute more.



3. Make sauce

Into bowl with **orange juice**, whisk **all of the apricot preserves** and **tamari** with **1 tablespoon sugar** until sugar is dissolved. Set aside for step 6.



6. Finish & serve

Add **sauce** to skillet. Bring to a boil; cook, stirring, until sauce is slightly thickened, about 2 minutes. Stir in **broccoli**, **scallions**, and **orange zest**; cook until veggies are warm, about 1 minute. Season to taste with **salt** and **pepper**.

Fluff **rice** with a fork. Serve **orange beef stir-fry** over **rice**. Enjoy!