

DINNERLY



Beef Teriyaki & Sesame Salad with Jasmine Rice



30min



2 Servings

Savory, sweet, and packed with umami, teriyaki's got it all. This Japanese-inspired take-out classic would be a star all on its own, but the addition of the crisp, cool sesame salad will have you thinking: "It doesn't get any better than this!" We agree. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 romaine heart
- 1 plum tomato
- ½ lb pkg sirloin steak
- 2 oz teriyaki sauce ^{2,3}
- ¼ oz pkt toasted sesame seeds ¹
- 2 oz sesame dressing ^{1,2,3}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

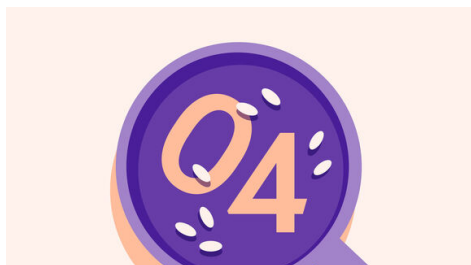
Calories 590kcal, Fat 17g, Carbs 78g, Protein 26g



1. Prep ingredients

In a small saucepan, combine **rice** and **1¼ cups water**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

Halve **lettuce** lengthwise, then cut half crosswise into ½-inch pieces; discard stem (save rest for own use). Cut **tomato** into ½-inch thick wedges.



4. Finish beef

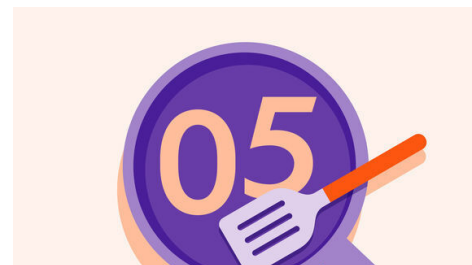
Add **reserved sauce mixture** and **sesame seeds** to skillet with **beef** over medium-high heat. Cook, stirring and tossing frequently, until sauce has thickened slightly and beef is glazed, about 1 minute. Remove from heat.



2. Prep beef & sauce

Pat **beef** dry and thinly slice; season with **salt** and **pepper**. Toss in a medium bowl with **1 tablespoon teriyaki sauce**.

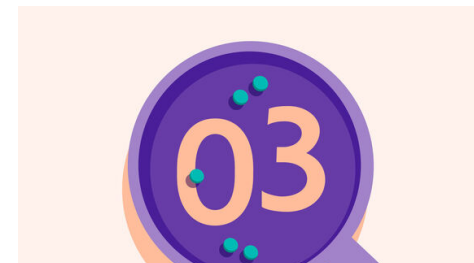
In a separate small bowl, stir **1 tablespoon water** into remaining teriyaki sauce.



5. Toss salad & serve

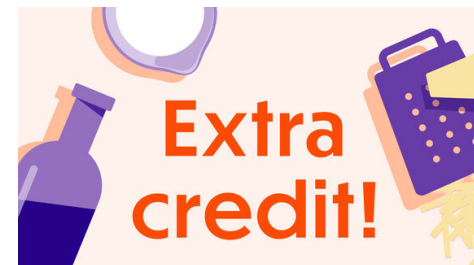
In a medium bowl, toss **lettuce** and **tomatoes** with desired amount of **sesame dressing**; season to taste with **salt** and **pepper**.

Serve **beef teriyaki** with **rice** and **sesame salad**. Enjoy!



3. BEEF VARIATION

In a medium nonstick skillet, heat **1 tablespoon oil** over medium-high. Add **beef** in a single layer. Cook, flipping occasionally, until deeply browned in spots and cooked through, 4–6 minutes.



6. Check us out!

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