



FAST

NO ADDED GLUTEN

Ginger-Soy Marinated Steak

with Apple-Kimchi Slaw & Jasmine Rice



20-30min



2 Servings

We took a page from the menu of our favorite Korean BBQ restaurant with this ginger-soy marinated steak, served with fragrant jasmine rice. We jazzed up the idea of kimchi, the traditional Korean dish of fermented cabbage, with a quick side featuring fresh cabbage, kimchi paste, and tangy Granny Smith apples.

What we send

- 1 oz fresh ginger
- 2 sirloin steaks
- ½ oz tamari in fish-shaped pod ⁶
- jasmine rice (use ¾ cup)
- 1 oz kimchi paste
- 1 oz scallions
- 1 Granny Smith apple
- shredded cabbage blend (use 4 cups)

What you need

- neutral oil, such as vegetable
- kosher salt & pepper
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- box grater or microplane
- fine-mesh sieve
- medium saucepan
- medium skillet

Allergens

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 41g, Carbs 81g, Protein 36g



1. Marinate steak

Peel and finely grate **2 teaspoons ginger**, then thinly slice the rest, keeping them separate. Pat **steaks** dry. In a shallow bowl, stir to combine grated ginger, **tamari**, **1 teaspoon oil**, **½ teaspoon salt**, and **a few grinds pepper**; add steaks, turning to coat. Press plastic wrap directly on steaks and let marinate at room temperature until step 5.



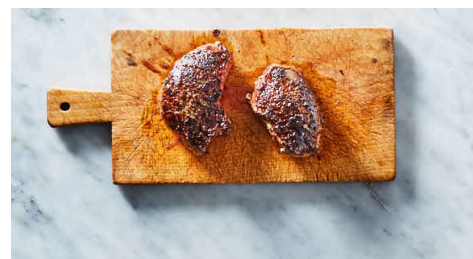
4. Make slaw

Trim **scallions**, then thinly slice. Halve **apple**, then coarsely grate on the large holes of box grater down to the core; discard core. Transfer grated apple, **4 cups shredded cabbage blend**, and ⅔ of the scallions to the medium bowl with **vinaigrette**. Combine with your hands, squeezing cabbage to help it absorb the vinaigrette.



2. Cook rice

Rinse **¾ cup rice** in a fine-mesh sieve until water runs clear. Add to a small saucepan along with **1 ¼ cups water**, **sliced ginger**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat and cover to keep warm until step 6.



5. Cook steak

Wipe **marinade** from **steaks**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Transfer **steaks** to skillet, and cook until deeply browned and medium-rare, about 3 minutes per side. Transfer to a cutting board, season with **a pinch each salt and pepper**, and let rest for 5 minutes.



3. Make vinaigrette

Meanwhile, in a medium bowl, stir to combine **1 tablespoon vinegar**, **1 tablespoon of the kimchi paste**, and **1 teaspoon sugar**; season with **salt** and **pepper**. Whisk in **2 tablespoons oil**. Transfer **1 tablespoon of the vinaigrette** to a small bowl and reserve for step 6.



6. Finish & serve

Pick out and discard **ginger** from **rice**. Fluff rice with a fork. Season **slaw** to taste with **salt** and **pepper**. Thinly slice **steaks** across the grain. Serve **steak** with **rice** and **slaw**. Drizzle with **reserved 2 tablespoons vinaigrette**, and garnish with **remaining scallions**. Enjoy!