

DINNERLY



Take-Out Style 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 & steamed rice. We promise this recipe is better than our jokes. We've got you covered!

WHAT WE SEND

- 2 oz snow peas
- 1 oz fresh ginger (use half)
- 1 navel orange
- 2 oz tamari soy sauce ⁶
- 5 oz jasmine rice
- 10 oz pkg ground beef

WHAT YOU NEED

- white wine vinegar (or red wine vinegar) ¹⁷
- sugar
- kosher salt & ground pepper
- neutral oil, such as vegetable
- all-purpose flour ¹

TOOLS

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

ALLERGENS

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 27g, Carbs 76g, 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 **tamari, 2 tablespoons vinegar, 1 tablespoon sugar**, and **½ cup water** to bowl, 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 **a pinch of salt**; bring to a boil. 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

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

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** and cook, stirring, until orange is fragrant and beginning to soften, about 2 minutes.



5. Finish & serve

Add **1 tablespoon flour** to skillet and cook, stirring, about 1 minute. Stir in **orange sauce** and cook, scraping up any browned bits from the bottom, until reduced and slightly thickened, about 5 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. Crunch, crunch!

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