

DINNERLY



Chinese Take-Out Pepper Steak with Steamed Jasmine Rice



ca. 20min



2 Servings

Did you order take-out tonight? Big mis-STEAK. Big. Huge. This quick cooking Chinese stir-fry comes together in about 20 minutes, which is probably faster than it took to place that delivery order. Charred steak strips, bell peppers, scallions, and onions are tossed in a sticky teriyaki sauce, then served on a fluffy bed of jasmine rice. We've got it covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 medium yellow onion
- 1 bell pepper
- garlic (use 1 large clove)
- 1 oz scallions
- ½ lb beef strips ^{6,17}
- 1 pkt teriyaki sauce ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable

TOOLS

- 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 730kcal, Fat 32g, Carbs 77g, Protein 32g



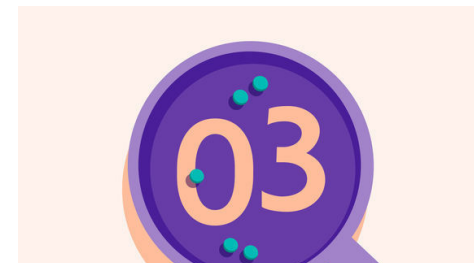
1. Cook rice

In a small saucepan, combine **rice** with **1¼ cups water** and **½ teaspoon salt**. Bring to a boil, then cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



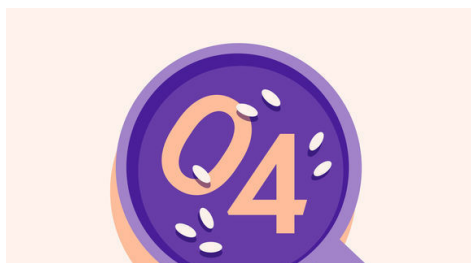
2. Prep ingredients

Halve, peel, and cut **all of the onion** into ½-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Peel and finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice.



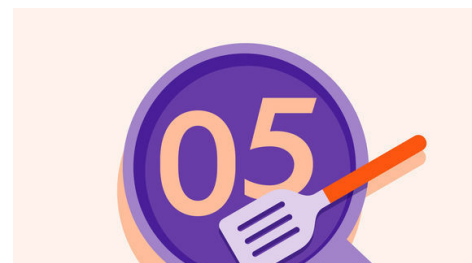
3. Brown steak

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **beef strips** and cook, without stirring, until well browned on one side, about 3 minutes. Transfer to a plate and reserve skillet (steak will not be cooked through).



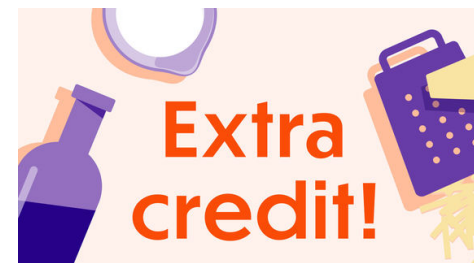
4. Cook onions & peppers

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **peppers, onions, and a pinch each of salt and pepper**. Cook, covered, until veggies are softened and lightly browned, 4–5 minutes. Stir in **chopped garlic** and **⅔ of the scallions**.



5. Finish stir-fry & serve

Return **steak** to skillet with **veggies** over medium heat. Stir in **teriyaki sauce** and **¼ cup water**; bring to a simmer. Cook, stirring, until sauce is slightly thickened and meat is cooked through, 1–2 minutes. Season to taste with **salt** and **pepper**. Fluff rice with a fork. Serve **pepper steak and veggies** over **rice** with **remaining scallions** sprinkled over top. Enjoy!



6. Crunch, crunch!

Sprinkle chopped cashews over top for texture bliss!