



## Take-Out Style: Chinese Pepper Steak

with Steamed Jasmine Rice



ca. 20min



2 Servings

Suiyaki is a sweet and savory sauce with a deep umami flavor. Here, the sauce mingles with tender slices of shaved beef, white mushrooms, bell peppers, and onions. This quick stir-fry channels all of our favorite characteristics of a take-out style dish but with a fresh, homemade twist.



## What we send

- 5 oz jasmine rice
- 1 medium onion
- 1 bell pepper
- garlic
- 2 oz white mushrooms
- ¼ oz fresh cilantro
- ½ lb shaved steak <sup>6,17</sup>
- 1 pkt sukiyaki sauce <sup>1,6</sup>

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- small saucepan
- medium nonstick skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

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

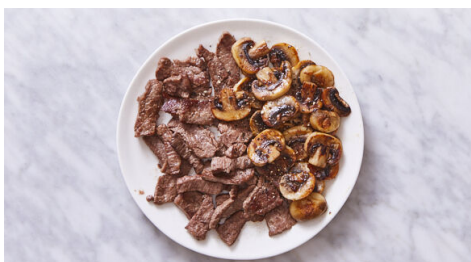
### Nutrition per serving

Calories 910kcal, Fat 52g, Carbs 85g, Proteins 29g



### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



### 4. Cook mushrooms

Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms** and cook, stirring, until golden brown and liquid is absorbed, 3-5 minutes. Season with **a pinch each of salt and pepper**. Transfer mushrooms to plate with **beef**.



### 2. Prep ingredients

Cut **onion** into ½-inch pieces. Halve **pepper**, remove stem and seeds, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**. Wipe **mushrooms**, then thinly slice. Coarsely chop **cilantro leaves and stems** together.



### 5. Cook onions & peppers

Heat **1 tablespoon oil** in same skillet. Add **peppers, onions**, and **a pinch each of salt and pepper**. Cook, covered, until **vegetables** are softened and lightly browned, 4-5 minutes. Stir in **chopped garlic**.



### 3. Cook beef

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **beef** and cook, breaking meat up into large 2-inch pieces, until well browned on one side, about 3 minutes (beef will not be cooked through). Transfer to a plate.



### 6. Finish & serve

Return **steak** and **mushrooms** to skillet along with **sukiyaki sauce** and **¼ cup water**. Bring to a simmer; cook, stirring occasionally, 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 **stir-fry** over **rice** with **cilantro** sprinkled on top. Enjoy!