

DINNERLY



Take-Out Style Steak Fried Rice with Green Beans & Scallions



20-30min



2 Servings

Gentle reminder that big dinner energy does exist. The proof is in this beef fried rice with tender beef strips, aromatic scallions and garlic, green beans, and crispy rice tossed in a teriyaki sauce. We've got you covered!

WHAT WE SEND

- ½ lb beef strips ^{6,12}
- 2 oz tamari soy sauce ⁶
- 5 oz jasmine rice
- garlic (use 1 large clove)
- ½ lb green beans
- 1 oz scallions
- toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷
- neutral oil, such as vegetable

TOOLS

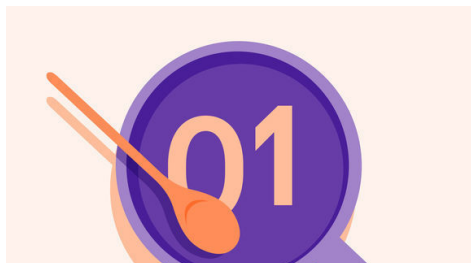
- medium saucepan
- fine-mesh sieve
- medium nonstick skillet

ALLERGENS

Soy (6), Sesame (11), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

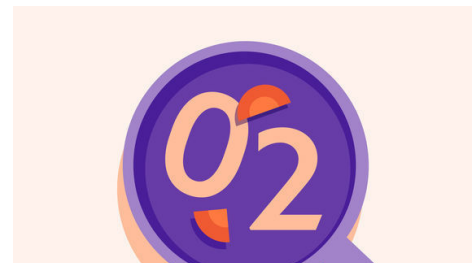
NUTRITION PER SERVING

Calories 750kcal, Fat 37g, Carbs 70g, Proteins 34g



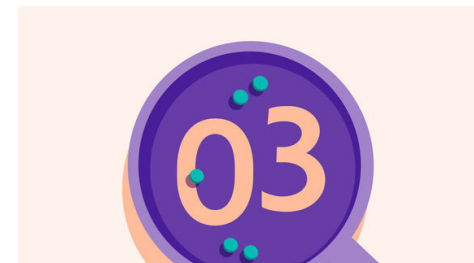
1. Marinate beef & cook rice

In a medium bowl, combine **beef** and **1 tablespoon of the tamari**, stirring to coat. Set aside to marinate until step 3. Bring a medium saucepan of **salted water** to a boil. Add **rice** to boiling water; cook (like pasta!), stirring occasionally, until tender, about 12 minutes. Drain rice, rinse under cold water, and drain well again. Transfer to a large plate to cool.



2. Prep veggies & sauce

Meanwhile, peel and finely chop **1 teaspoon garlic**. Trim ends from **green beans**, then cut into 1-inch pieces. Trim **scallions**, then thinly slice. In a small bowl, combine garlic, **remaining tamari**, and **2 teaspoons each of sugar and vinegar**, whisking until sugar dissolves.



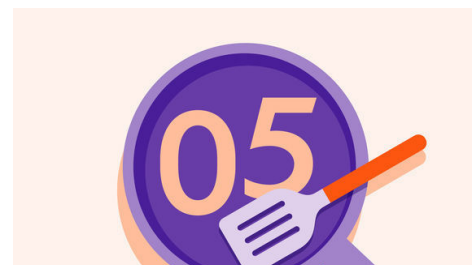
3. Cook beef

Heat ½ **tablespoon oil** in a medium nonstick skillet over high. Using a slotted spoon, transfer **beef** to skillet, discarding remaining marinade left in bowl. Cook, stirring occasionally, until beef is just cooked through, about 2 minutes. Transfer to a medium bowl. Wipe out skillet and return to stovetop.



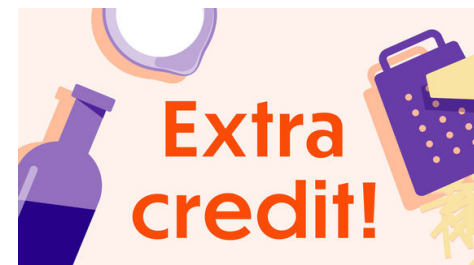
4. Cook green beans

Heat **1 tablespoon oil** in same skillet over medium-high. Add **green beans** and cook until crisp-tender, 3–4 minutes. Add **half of the scallions and sesame seeds**; cook, stirring, until fragrant, about 30 seconds. Transfer to bowl with **beef**. Return skillet to stovetop.



5. Fry rice & serve

Heat same skillet over high. Add **tamari sauce, rice**, and **1 tablespoon oil**. Cook, pressing down and tossing occasionally, until **rice** is crisp all over, 2–3 minutes. Return **beef and green beans** to skillet. Cook, stirring, until warmed through, about 1 minute. Serve **beef fried rice** garnished with **remaining scallions and sesame seeds**. Enjoy!



6. Make it ahead!

Making your rice a day ahead not only speeds up this already speedy dinner, but allows for optimal crispness when stir-frying. Because cooked rice dries out as it sits, using rice that's a day or two old reduces your chances of ending up with fried rice that is wet and sticky. Be sure to keep leftover rice cold in fridge, and rub between your fingers before cooking to break up any clumps.