

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 red onion
- 1 bell pepper
- garlic (use 1 large clove)
- 1 oz scallions
- ½ lb shaved steak ^{6,17}
- 1 pkt teriyaki sauce ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

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 470kcal, Fat 19g, Carbs 77g, Proteins 26g



1. Cook rice

In a small saucepan, combine **rice**, **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 and cut **all of the onion** into ½-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. 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** to skillet, breaking up into large 2-inch pieces. Cook, stirring once or twice, until browned all over and cooked through 3–5 minutes. Transfer to a plate and reserve skillet.



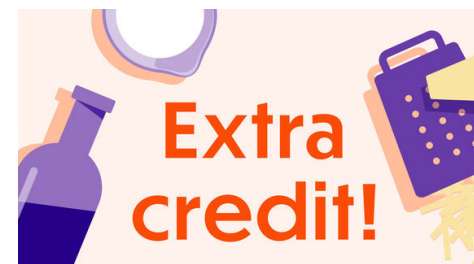
4. Cook onions & peppers

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 **beef** 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 warmed 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!