

# DINNERLY



## Chinese 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 tamari 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 green bell pepper
- garlic
- 1 oz scallions
- ½ lb sirloin steak slices <sup>6,17</sup>
- 3 (½ oz) tamari in fish-shaped pod <sup>6</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

### TOOLS

- small saucepan
- medium nonstick skillet

### ALLERGENS

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 **tamari** 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!