



## Ginger-Soy Marinated Steak

with Apple-Kimchi Slaw & Jasmine Rice



20-30min



2 Servings

We took a page out of the menu of our favorite Korean BBQ restaurant with this ginger-soy marinated steak that is served with fragrant jasmine rice. We jazzed up the idea of kimchi, a traditional Korean side of fermented cabbage, by making a simple, quick version that includes fresh cabbage, kimchi paste, and tangy Granny Smith apples. Cook, relax, and enjoy!



## What we send

- 1 oz fresh ginger
- ½ oz tamari in fish-shaped pod <sup>6</sup>
- 10 oz sirloin steaks
- 5 oz jasmine rice
- 1 oz kimchi paste (use 1Tbsp)
- 1 oz scallions
- 1 Granny Smith apple
- shredded cabbage blend (use 4 c)

## What you need

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

## Tools

- box grater or microplane
- small saucepan
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 770kcal, Fat 30g, Carbs 81g, Protein 41g



### 1. Marinate steaks

Peel **ginger**; finely grate about 2 teaspoons, then thinly slice remaining ginger. In a shallow bowl, combine **grated ginger, tamari, 1 teaspoon oil, ½ teaspoon salt, and a few grinds of pepper**. Add **steaks** to marinade, turning to coat. Press plastic wrap directly on steaks, then let marinate at room temperature, until step 5.



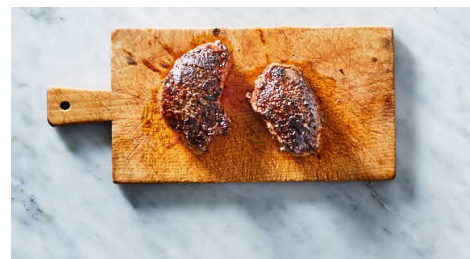
### 4. Prep ingredients

Trim **scallions**, then thinly slice. Halve **apple**, then coarsely grate, discarding core. Add **grated apple, 4 cups shredded cabbage blend, and ¾ of the scallions** to medium bowl with **remaining vinaigrette**. Use your hands to combine, squeezing cabbage to help it absorb the vinaigrette.



### 2. Cook rice

In a small saucepan, combine **rice, sliced ginger, 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. Remove from heat and cover to keep warm until ready to serve.



### 5. Cook steaks

Wipe marinade from **steaks**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until deeply browned and medium-rare, 3–4 minutes per side. Transfer to a cutting board, and season with **a pinch each of salt and pepper**. Let rest for 5 minutes.



### 3. Make vinaigrette

Meanwhile, in a medium bowl, combine **1 tablespoon each of vinegar and kimchi paste, 1 teaspoon sugar, ½ teaspoon salt, and a few grinds of pepper**. Whisk in **2 tablespoons oil**. Transfer **1 tablespoon vinaigrette** to a small bowl; reserve for step 6.



### 6. Finish & serve

Discard **ginger** from **rice**, then fluff with a fork. Season **slaw** to taste with **salt and pepper**. Thinly slice **steaks**, if desired. Serve **steak** with **rice** and **slaw**. Drizzle with **reserved vinaigrette** and garnish with **remaining scallions**. Enjoy!