



## Spicy Beef & Green Beans

with Sushi Rice



20-30min



2 Servings

When a stir-fry is on the menu, we want to add big, bold flavors quickly. Here, tender sirloin strips marinate in a spicy mixture of ginger, tamari, gochujang, and sesame oil, while fragrant sushi rice cooks. Rather than tossing the marinade, we add it to a hot cast iron skillet along with the sirloin strips and, in just minutes, the beef is cooked and the marinade has caramelized. Done!



## What we send

- 1 oz fresh ginger
- ½ oz tamari in fish-shaped pod <sup>6</sup>
- 1 oz gochujang <sup>1,6,12</sup>
- toasted sesame oil <sup>11</sup>
- ½ lb sirloin steak slices <sup>6,17</sup>
- 5 oz sushi rice
- ½ lb green beans
- 1 oz scallions
- 1 oz rice vinegar

## What you need

- sugar
- kosher salt & ground pepper
- neutral oil

## Tools

- small saucepan
- large heavy skillet (preferably cast-iron)

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), 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 600kcal, Fat 18g, Carbs 87g, Proteins 22g



### 1. Make marinade

Peel **ginger**; finely chop half, then thinly slice remaining ginger. In a medium bowl, whisk to combine **chopped ginger**, **tamari**, **2 tablespoons water**, **1½ teaspoons gochujang** (or more depending on heat preference), **1 teaspoon sesame oil**, **1 teaspoon sugar**, and **a few grinds of pepper**.



### 2. Marinate beef

Transfer **beef** to bowl with **marinade** and stir gently to coat. Set aside at room temperature until step 5.



### 3. Cook rice

In a small saucepan, combine **rice**, **1 cup water**, **sliced ginger**, and **¼ teaspoon salt**. Bring to a boil. Reduce heat to medium-low and cook, covered, until rice is tender and water is absorbed, about 17 minutes. Pick out and discard ginger. Keep covered until ready to serve.



### 4. Cook green beans

Trim stem ends from **green beans**, then cut in half crosswise. Heat **1 tablespoon neutral oil** in a large heavy skillet (preferably cast-iron) over high until nearly smoking. Add **green beans**, **a pinch each of salt and pepper**. Cook, stirring frequently, until tender and beginning to brown, about 5 minutes. Transfer to a bowl; wipe out skillet.



### 5. Cook beef

Add **beef and marinade** to same skillet. Reduce heat to medium-high and cook, breaking meat up into large 2-inch pieces, until browned and cooked through, 2-3 minutes. Add **beans** to skillet along with **¼ cup water**. Cook, scraping up browned bits from the bottom, until ingredients are coated in sauce. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Trim ends from **scallions**; thinly slice on an angle. In a small bowl, whisk to combine **rice vinegar**, **1 tablespoon sugar**, **1½ teaspoons gochujang**, and **2 teaspoons sesame oil**; season to taste with **salt** and **pepper**. Fluff **rice** with a fork. Scoop **rice** into bowls, and top with **beef and green beans**. Drizzle with **gochujang dressing** and garnish with **scallions**. Enjoy!