



Shaved Steak Gyudon

with Steamed Rice & Pickled Daikon



30min



2 Servings

Gyudon is a Japanese-style rice bowl topped with steamed steak. We use tender shaved steak cooked in a rich ramen-style broth with aromatic ginger. Quick-pickled daikon radish is the perfect crisp and tangy topping to complement this umami-forward bowl. A sprinkle of shichimi togarashi, a spicy Japanese seasoning blend that includes spices like chilies, sesame seeds, orange peel, and nori, adds the perfect hint of heat.

What we send

- 5 oz jasmine rice
- 1 daikon radish
- 1 oz rice vinegar
- 1 oz scallions
- 1 medium yellow onion
- 1 oz fresh ginger
- 1 oz mirin
- 1½ oz ramen base ^{1,6}
- ½ lb shaved sirloin steak ^{6,17}
- ¼ oz shichimi togarashi ¹¹

What you need

- kosher salt & ground pepper
- sugar

Tools

- small saucepan
- microplane or grater
- medium skillet

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), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 33g, Carbs 89g, Proteins 28g



1. Cook rice

In a small saucepan, combine **rice** with **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



4. Make broth

In a medium skillet, combine **onions**, **mirin**, **ramen base**, and **½ cup water**. Bring to a simmer over medium heat. Continue to cook, stirring occasionally, until onions are softened, about 5 minutes.



2. Pickle daikon

Peel **daikon radish**, then halve lengthwise and slice into thin half-moons. In a medium bowl, whisk to combine **rice vinegar** and **1 tablespoon sugar**; season with **salt**. Add daikon to bowl and set aside to pickle, stirring occasionally, until step 6.



5. Cook shaved sirloin steak

Add **beef** and **grated ginger** to skillet with **broth**. Cook, stirring and breaking meat up into large 2-inch pieces, until beef is cooked through and liquid is reduced by about half (should be an intensely flavored broth), 3-5 minutes.



3. Prep ingredients

Trim **scallions**; cut crosswise into 3-inch lengths, then thinly slice lengthwise and transfer to a small bowl with ice water. Halve and thinly slice **all of the onion**. Finely grate **2 teaspoons ginger**.



6. Finish & serve

Fluff **rice** with a fork. Serve **rice** topped with **beef and broth**. Garnish with **sliced scallions**, **pickled daikon**, **some of the pickling liquid**, and **shichimi togarashi** (taste it first, it's spicy!) Enjoy!