



Spicy Stir-Fried Beef

with Green Beans & 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 soy sauce ⁶
- 1 oz gochujang ^{1,6,12}
- ½ oz toasted sesame oil ¹¹
- ½ lb sirloin steak slices ^{6,17}
- 1 oz rice vinegar
- 5 oz sushi rice
- ½ lb green beans
- 1 pkg scallions

What you need

- sugar
- kosher salt & ground pepper
- neutral oil

Tools

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

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 620kcal, Fat 19g, Carbs 91g, Proteins 23g



1. Make marinade

Peel **ginger**; finely chop **half**, and thinly slice **the rest**. In a medium bowl, whisk chopped ginger, **tamari**, **2 tablespoons water**, **1½ teaspoons gochujang** (or up to **2½ teaspoons** for more spice), **1 teaspoon each of sesame oil and sugar**, and **a few grinds of pepper**.



2. Marinate beef

Pat **sirloin steak slices** dry, then add to **marinade** and stir gently to coat. Set aside to marinate until step 5. In a small bowl, whisk **1½ teaspoons of remaining gochujang** with **rice vinegar**, **remaining sesame oil**, **1 tablespoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Set **gochujang dressing** aside until step 6.



3. Cook rice

In a small saucepan, combine **rice**, **sliced ginger**, **1¼ cups water**, and **¼ teaspoon salt**; bring to a boil. Reduce to a simmer and cook, covered, until rice is tender and water is absorbed, about 17 minutes.



4. Cook green beans

Trim **green beans**, then cut or snap in half crosswise. Heat **1 tablespoon neutral oil** in a large, heavy skillet over high until nearly smoking. Add green beans, **a pinch of salt**, and **a few grinds of pepper**. Cook, stirring frequently, until tender and beginning to brown, about 5 minutes. Transfer to a bowl.



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, 2-3 minutes. Add **beans** to skillet along with **¼ cup water**, scraping the browned bits from bottom. Remove skillet from the heat. Season to taste with **salt** and **pepper**.



6. Finish & serve

Trim **scallions**, then thinly slice about ¼ cup on an angle. Fluff **rice** with a fork and discard **ginger**. Scoop **rice** into bowls and top with **beef** and **green beans**. Drizzle with **gochujang dressing** and garnish with **sliced scallions**. Enjoy!