

DINNERLY



Chinese Pepper Steak with Steamed Rice



ca. 20min



2 Servings

Thinking of ordering takeout tonight? Big mis-STEAK. Big. Huge. This quick-cooking stir-fry comes together faster than any restaurant can deliver! We're talking about tender shaved steak, bell peppers, scallions, and onions tossed in a sticky, sweet teriyaki sauce over a fluffy bed of jasmine rice. We've got you covered!

WHAT WE SEND

- 5 oz pkg jasmine rice
- 1 medium red onion
- 1 bell pepper
- garlic
- 1 bunch scallions
- ½ lb pkg shaved steak ^{6,17}
- 1 pkt teriyaki sauce ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Soy (6), 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 89g, Proteins 22g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



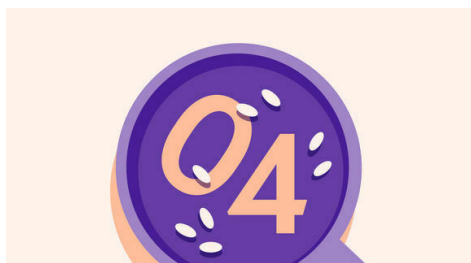
2. Prep veggies

Halve **onion**, then cut into ½-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice 4 tablespoons (save rest for own use, if any).



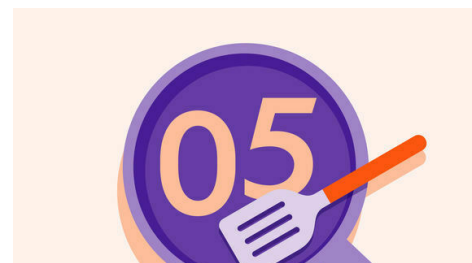
3. Cook shaved steak

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **shaved steak**, 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.



4. Cook onions & peppers

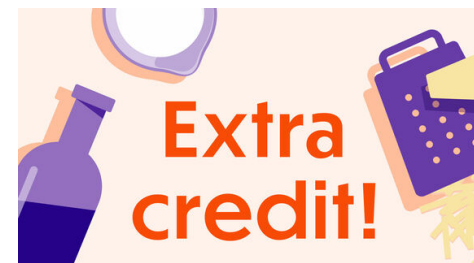
Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions**, **peppers**, and a **pinch each of salt and pepper**. Cook, covered, until veggies are softened and lightly browned, 4–5 minutes. Stir in **chopped garlic** and **⅔ of the scallions**.



5. Finish stir-fry & serve

Return **steak** to skillet with **veggies**. Stir in **teriyaki sauce** and **¼ cup water**; bring to a simmer over medium-high heat. Cook, stirring, until sauce is slightly thickened and steak 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** over top. Enjoy!



6. Crunch, crunch!

We love a dish with layers of texture and flavor, so sprinkle some chopped cashews, peanuts, or toasted sesame seeds over top before serving.