

Seared Steaks & Spicy Garlic Sauce

with Ponzu & Bok Choy Rice

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients



2 Top Sirloin Steaks 

SWAPPED FOR:



2 Flank Steaks 



½ cup Long Grain White Rice



10 oz Baby Bok Choy



2 cloves Garlic



1 Tbsp Vegetarian Ponzu Sauce



2 tsps Gochujang



3 Tbsps Roasted Garlic Onion Dressing



1 tsp Black & White Sesame Seeds

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*Ingredients may be replaced and quantities may vary.

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1 Prepare the ingredients & make the sauce

- Wash and dry the **bok choy**; cut off and discard the root ends, then roughly chop.
- Peel and finely chop **2 cloves of garlic**.
- In a bowl, combine the **dressing** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities).
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Add the **ponzu sauce**. Stir to combine.



3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 6 to 10 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.



4 CUSTOMIZED STEP 3 If you chose Flank Steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 4 to 6 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board; let rest at least 5 minutes.

4 Cook the bok choy & finish the rice

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped bok choy** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally 4 to 5 minutes, or until softened.
- Transfer to the pot of **cooked rice**; stir to combine.



5 Slice the steaks & serve your dish

- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **finished rice** topped with the **sliced steaks** and **sauce**. Garnish with the **sesame seeds**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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