

Steak & Eggs

with Quick Kimchi Fried Rice

When steak and eggs join forces, the result is a deeply satisfying meal for any time of day. The classic duo appears across different cuisines—each with its own delicious additions. Here, we're serving up our seared steaks and fried eggs Korean-style, with a side of quick kimchi fried rice. The fried rice gets a kick of heat from two traditional ingredients: gochujang (red chile paste) and gochugaru (red chile flakes) in the marinade for the zesty, crunchy kimchi.

 **Blue Apron Wine Pairing**
Lloyd McQueen Petite Sirah 2013



Ingredients

2 Top Sirloin Steaks
2 Farm Eggs
½ Cup Jasmine Rice
4 Ounces Green Cabbage
2 Scallions

Knick Knacks

2 Teaspoons Sesame Oil
1 Tablespoon Gochujang
1 Tablespoon Rice Vinegar
1 Tablespoon Kimchi Spice Blend

(Gochugaru, Granulated Sugar, Garlic Powder, Ground Ginger, Black Sesame Seeds & White Sesame Seeds)

Makes: 2 servings | **Calories:** about 700 per serving

Prep Time: 5 minutes | **Cook Time:** 25–35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/826

1



Cook the rice:

In a small pot, combine the **rice**, a **big pinch of salt** and **1 cup of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork.

2



Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Cut out and discard the cabbage core; thinly slice the leaves. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops.

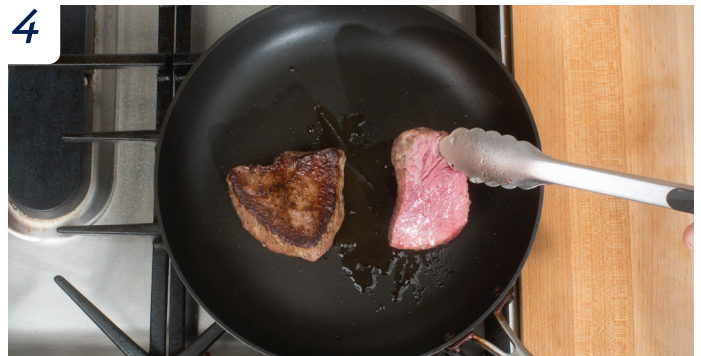
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Make the kimchi:

While the rice continues to cook, in a large bowl, combine the **cabbage**, **vinegar**, **white bottoms of the scallions** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and toss to thoroughly coat; season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.

4



Cook the steaks:

While the kimchi marinates, 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 2 teaspoons of olive oil on medium-high until hot. Add the seasoned steaks and cook 2 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Transfer to a cutting board, leaving any browned bits (or fond) in the pan. Set the cooked steaks aside to rest for at least 5 minutes.

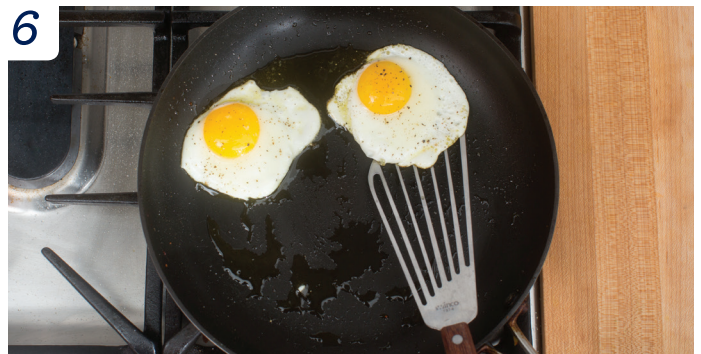
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Finish the rice:

To the pan of reserved fond, add the **sesame oil** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Cook on medium-high, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **cooked rice** and cook, stirring occasionally, 1 to 2 minutes, or until well combined. Add the **kimchi** (including the liquid); season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until well combined; season with salt and pepper to taste. Divide between 2 plates and set aside in a warm place. Rinse and wipe out the pan.

6



Fry the eggs & plate your dish:

In the pan used to finish the rice, heat 2 teaspoons of olive oil on medium until hot. Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 1 to 3 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Remove from heat. Find the lines of muscle (or grain) of the **rested steaks**; thinly slice against the grain. Divide the sliced steaks and fried eggs between the plates of **finished rice**. Garnish with the **green tops of the scallions**. Enjoy!