Beef Teriyaki Stir-Fry
with Sugar Snap Peas & Lime Rice

PREP TIME: 15 minutes
COOK TIME: 25-35 minutes
SERVINGS: 4

In Japanese cooking, teriyaki is a classic technique in which ingredients are glazed with soy sauce, sake, mirin, and sugar (a combination known as teriyaki sauce). Here, we're stir-frying thin-sliced beef and spring vegetables and finishing them with our own savory-sweet teriyaki sauce. The crisp snap peas and radishes, along with a garnish of crunchy, zesty peanuts, offer a delicious counterpoint to fluffy—infused with the subtle flavor of a dried makrut lime leaf, an aromatic ingredient used in Southeast Asian dishes.

BLUE APRON WINE PAIRING:
Kōtuku Pinot Noir, 2014
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Ingredients

1 ⅛ lbs
THINLY SLICED
BEEF

1 cup
JASMINE RICE

4 cloves
GARLIC

4 oz
SUGAR SNAP PEAS

4 SCALLIONS

3 RADISHES

1 LIME

Knick Knacks:

1 1-inch piece
GINGER

1 DRIED MAKRUT
LIME LEAF

⅓ cup
ROASTED
PEANUTS

⅛ cup
TERIYAKI SAUCE

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1. **Prepare the ingredients:**
- Wash and dry the fresh produce.
- Peel and roughly chop the garlic.
- Using a peeler, remove the lime rind, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- Cut off and discard the ends of the radishes. Quarter the radishes lengthwise, then thinly slice crosswise.
- Peel and finely chop the ginger.
- Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- Cut off and discard the stem end of each snap pea; pull off and discard the tough string that runs the length of the pod.

2. **Cook the rice:**
   - In a small pot, combine the rice, lime leaf, a big pinch of salt, and 2 cups of water; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the rice is tender and the water has been absorbed. Turn off the heat; fluff with a fork. Carefully remove and discard the lime leaf. Set aside in a warm place.

3. **Make the garlic-lime peanuts:**
   - While the rice cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add half the garlic. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Reduce the heat to low and add the peanuts. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned and fragrant. Add the lime zest; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Transfer to a paper towel-lined plate and immediately season with salt. Wipe out the pan.

4. **Cook the vegetables:**
   - While the rice continues to cook, in the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the radishes; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened. Add the ginger, white bottoms of the scallions, snap peas, and remaining garlic; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened and fragrant. Transfer to a plate; season with salt and pepper to taste. Wipe out the pan.

5. **Cook the beef:**
   - Using your hands, separate the sliced beef and pat dry with paper towels. Season with salt and pepper; toss to coat. In the same pan, heat 1 tablespoon of olive oil on high until hot. Add half the seasoned beef in a single, even layer. Cook, without stirring, 2 to 3 minutes on the first side, or until browned. Continue to cook, stirring constantly, 1 to 2 minutes, or until browned and just cooked through. Transfer to the plate of cooked vegetables. Repeat with the remaining beef, leaving it in the pan.

6. **Finish & serve your dish:**
   - Return the cooked vegetables and first batch of cooked beef to the pan. Add the teriyaki sauce. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat. Season with salt and pepper to taste. To the pot of cooked rice, stir in the juice of all 4 lime wedges. Divide the finished rice and finished beef and vegetables among 4 bowls. Garnish with the garlic-lime peanuts and green tops of the scallions. Enjoy!