

Seared Steaks & Soft-Boiled Eggs

with Quick Kimchi
& Jasmine Rice

PREP TIME: 10 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

Steak and eggs get an exciting twist tonight from two Korean-style sides. We're marinating thin-sliced cabbage in rice vinegar, gochujang (a red chile paste), sesame oil, and spices to make a quick version of kimchi. It adds tangy, spicy, and sweet complexity to the dish, completed by rice cooked with a bit of garlic for subtle aromatic flavor.



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Ingredients



4
STEAKS



2
CAGE-FREE
FARM EGGS



1 cup
JASMINE RICE



2 cloves
GARLIC



2
SCALLIONS



1
GREEN CABBAGE

KNICK KNACKS:



2 Tbsp
RICE VINEGAR



1 Tbsp
GOCHUJANG



1 Tbsp
KIMCHI SPICE
BLEND*



1 1-inch piece
GINGER



1 Tbsp
SESAME OIL

* Garlic Powder, Sugar, Black Sesame Seeds, & White Sesame Seeds



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1 Cook & peel the eggs:

- Heat a medium pot of water to boiling on high.
- Once boiling, add the **eggs** and cook for exactly 6 minutes.
- Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, carefully peel the cooked eggs; transfer to a cutting board. Rinse and wipe out the pot.

2 Prepare the ingredients:

- While the eggs cook, wash and dry the fresh produce.
- Peel the garlic; using the flat side of your knife, gently smash each clove to flatten.
- Cut out and discard the cabbage core; thinly slice the leaves.
- Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- Peel and finely chop the ginger.

3 Cook the rice:

- In the same pot, combine the **rice, garlic, 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 water has been absorbed and the rice is tender.
- Turn off the heat and fluff the cooked rice with a fork. Carefully remove and discard the garlic cloves.

4 Make the kimchi:

- While the rice cooks, in a medium bowl, combine the **cabbage, white bottoms of the scallions, ginger, sesame oil, vinegar, spice blend, 2 tablespoons of water, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Stir to thoroughly combine.
- Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

5 Cook the steaks:

- While the kimchi marinates, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned steaks and cook 3 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.
- Transfer to a cutting board and let rest for at least 5 minutes.

6 Slice the steaks & serve your dish:

- Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- Cut the **peeled eggs** in half lengthwise; season with salt and pepper.
- Divide the **cooked rice and kimchi** (draining before adding) among 4 dishes. Top with the sliced steaks and halved eggs. Garnish with the **green tops of the scallions**. Enjoy!