

Seared Steaks over Ginger Rice

with Tempura Mushrooms & Gochujang Mayo

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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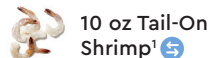
Ingredients*


Customized ingredients



2 Steaks 

SWAPPED FOR:



10 oz Tail-On Shrimp¹ 



1 piece Ginger



2 Tbsps Mayonnaise



½ cup Sushi Rice



½ lb Mushrooms



2 tsps Gochujang



¼ cup Tempura Mix



1 Persian Cucumber



2 Scallions



1 Tbsp Vegetarian Ponzu Sauce



1 Tbsp Togarashi Seasoning²



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1. peeled & deveined 2. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Thinly slice the **mushrooms**.
- Halve the **cucumber** lengthwise, then thinly slice crosswise. Place in a bowl; add the **ponzu sauce**. Season with salt and pepper and stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- In a separate bowl, combine the **mayonnaise** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be; taste, then season with salt and pepper if desired.



2 Make the ginger rice

- In a small pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped ginger** and **sliced white bottoms of the scallions**. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **rice**, a **big pinch of salt**, and **¾ cup of water** (carefully, as the liquid may splatter). Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board; let rest at least 5 minutes.
- Wipe out the pan.



*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.

4 CUSTOMIZED STEP 3 If you chose Shrimp

- Meanwhile, pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Transfer to a plate; cover with foil to keep warm.
- Wipe out the pan.

4 Make the tempura mushrooms

- In a large bowl, whisk together the **tempura mix**, **half the togarashi**, and **¼ cup of cold water**. Season with salt and pepper.
- Add the **sliced mushrooms**; stir to thoroughly coat.
- In the same pan, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a coated mushroom sizzles immediately when added, carefully add the **coated mushroom slices** in an even layer (letting any excess drip off). Cook 3 to 4 minutes per side, or until golden brown. Turn off the heat.
- Transfer to a paper towel-lined plate and immediately season with salt and the **remaining togarashi**.



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 **ginger rice** topped with the **sliced steaks**, **tempura mushrooms**, and **marinated cucumber** (discarding any liquid). Drizzle with the **gochujang mayo**. Garnish with the **sliced green tops of the scallions**. Enjoy!



5 CUSTOMIZED STEP 5 If you chose Shrimp

- Serve the **ginger rice** topped with the **cooked shrimp**, **tempura mushrooms**, and **marinated cucumber** (discarding any liquid). Drizzle with the **gochujang mayo**. Garnish with the **sliced green tops of the scallions**. Enjoy!