

Hoisin & Ponzu Steaks

*with Roasted Carrots
& Garlic-Ginger Rice*

TIME: 35-45 minutes

SERVINGS: 4

These steaks get an easy Asian-style lift from a pan sauce made with savory-sweet hoisin sauce and citrusy ponzu. For more dynamic flavor, we're serving the steaks with a side of rice cooked with a classic trio of aromatics: garlic, ginger, and scallions.



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Bold & Spicy

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Ingredients



4
STEAKS



1 cup
JASMINE RICE



3/4 lb
CARROTS



2 cloves
GARLIC



1/4 cup
HOISIN SAUCE



2
SCALLIONS



1 Tbsp
RICE VINEGAR



2 Tbsps
BUTTER



1 1-inch piece
GINGER



2 Tbsps
VEGETARIAN
PONZU SAUCE



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1 Prepare the ingredients:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel the **carrots**; quarter lengthwise; cut crosswise into 2-inch pieces.
- ☐ Peel and finely chop the **garlic** and **ginger**.
- ☐ Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.

2 Roast the carrots:

- ☐ Place the **carrot pieces** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Cook the rice:

- ☐ While the carrots roast, in a medium pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic and ginger** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened and fragrant.
- ☐ Add the **rice**, a **big pinch of salt**, and **2 cups 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, 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. Cover to keep warm.

4 Cook the steaks:

- ☐ While the rice cooks, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned steaks and cook, turning occasionally, 8 to 10 minutes for medium-rare, 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.



5 Make the pan sauce:

- ☐ While the steaks rest, to the pan of reserved fond, add **¼ cup of water** (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 1 to 2 minutes, or until slightly reduced in volume.
- ☐ Add the **hoisin sauce**, **ponzu sauce**, **vinegar**, and **half the butter**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and slightly thickened. Turn off the heat and season with salt and pepper to taste.



6 Finish & serve your dish:

- ☐ To the pot of **cooked rice**, add the **remaining butter**; stir until melted. Season with salt and pepper to taste.
- ☐ Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- ☐ Serve the sliced steaks with the finished rice and **roasted carrots**. Top the steaks with the **pan sauce**. Garnish with the **sliced green tops of the scallions**. Enjoy!