

Spicy Glazed Beef & Snow Peas

with Rice & Sesame Seeds

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients

Customized ingredients



10 oz Thinly Sliced Beef 

SWAPPED FOR:



2 Flank Steaks 



3 Tbsps Asian-Style Sautéed Aromatics



3 Tbsps Soy Glaze



½ cup Long Grain White Rice



1 Poblano Pepper



2 Tbsps Hoisin Sauce



¼ cup Cornstarch



4 oz Snow Peas



2 Scallions



1 Tbsp Sambal Oelek



1 tsp Black & White Sesame Seeds



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 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.



2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Halve the **snow peas** crosswise (removing the tough strings, if desired).
- Cut the **scallions** into 1-inch pieces.
- Cut off and discard the stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **soy glaze**, **hoisin sauce**, **2 tablespoons of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



3 Cook the beef

- Separate the **beef**; pat dry with paper towels and place in a bowl. Add the **cornstarch**; toss to thoroughly coat.
- In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of cornstarch sizzles immediately when added, add the **coated beef** in an even layer (discarding any excess cornstarch). Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until browned and just cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



CUSTOMIZED STEP 3 If you chose Flank Steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on both sides (you'll omit the **cornstarch** for steak).
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 2 to 4 minutes per side for medium-rare (125°F), 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; let rest at least 5 minutes.

4 Cook the vegetables & serve your dish

- To the pan of reserved fond, add the **sautéed aromatics** (carefully, as the liquid may splatter). Heat on medium-high until hot.
- Add the **sliced pepper**. Cook, stirring frequently, 3 to 4 minutes, until lightly browned.
- Add the **halved peas** and **scallion pieces**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened.
- Add the **cooked beef** and **sauce** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **cooked beef and vegetables**. Garnish with the **sesame seeds**.



CUSTOMIZED STEP 4 If you chose Flank Steaks

- To the pan of reserved fond, add the **sautéed aromatics** (carefully, as the liquid may splatter). Heat on medium-high until hot.
- Add the **sliced pepper**. Cook, stirring frequently, 3 to 4 minutes, or until lightly browned.
- Add the **halved peas** and **scallion pieces**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **cooked rice** topped with the **sliced steaks** and **cooked vegetables**. Garnish with the **sesame seeds**.

*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.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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