



#### **Ingredients**

**Customized ingredients** 



10 oz Thinly Sliced

**SWAPPED FOR:** 









3 Tbsps Soy Glaze



½ cup Long Grain White Rice



1 Poblano Pepper



2 Tbsps Hoisin Sauce



1/4 cup Cornstarch



oz Snow Peas



2 Scallions



1 Tbsp Sambal Oelek



1 tsp Black & White Sesame Seeds



### Cook along on the app

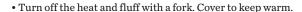
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#### "Alexa, find Blue Apron recipes."

## 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.

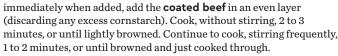


### 2 Prepare the ingredients & make the sauce

- 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



• 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 mediumrare (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.

