

# Spicy Glazed Beef & Snap Peas

with Rice & Sesame Seeds

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**

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## Ingredients



10 oz Thinly Sliced Beef



4 oz Sugar Snap Peas



2 Tbsps Hoisin Sauce



¼ cup Cornstarch



½ cup Long Grain White Rice



2 Scallions



1 Tbsp Sambal Oelek



1 tsp Black & White Sesame Seeds



1 Poblano Pepper



3 Tbsps Asian-Style Sautéed Aromatics



3 Tbsps Soy Glaze



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

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"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

- Meanwhile, wash and dry the fresh produce.
- Pull off and discard the tough string that runs the length of each **snap pea** pod. Halve the peas crosswise.
- 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 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.



### 4 Cook the vegetables & serve your dish

- To the pan of reserved fond, add the **sautéed aromatics** (be careful, 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 **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**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://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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