

Seared Steaks & Ginger-Scallion Rice

with Spicy Soy Pan Sauce & Snow Peas

2 SERVINGS

🕒 25-35 MINS

 **Blue Apron**

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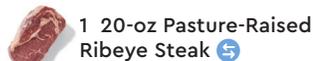


Ingredients*

Customized ingredients



SWAPPED FOR:



or



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¹ 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 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the **rice, sautéed aromatics, 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.



↻ CUSTOMIZED STEP 1

If you chose Ribeye Steak

- Place an oven rack in the center of the oven; preheat to 450°F.
- Cook the rice as directed in Step 1.

If you chose Tenderloin Steaks

- Cook the rice as directed in Step 1.

2 Prepare & cook the snow peas

- Meanwhile, wash and dry the **snow peas**. If desired, remove the tough strings.
- In a medium pan (nonstick, if you have one), heat the **sesame oil** on medium-high until hot.
- Add the **snow peas** in an even layer. Cook, without stirring 2 to 3 minutes, or until lightly browned. Season with salt and pepper.
- Continue to cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Transfer to a plate; cover with foil to keep warm.



3 Start the sauce

- Meanwhile, in a bowl, whisk together the **soy glaze, vinegar, 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.



4 Cook the steaks

- Pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and **all but a pinch of the togarashi**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 6 to 10 minutes 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.



↻ CUSTOMIZED STEP 4

If you chose Ribeye Steak

- Pat the **steak** dry with paper towels; season on both sides with salt, pepper, and **all but a pinch of the togarashi**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steak. Cook, turning occasionally, 8 to 10 minutes, or until browned.
- Leaving any browned bits (or fond) in the pan, transfer to a sheet pan.
- Roast in the oven 5 to 9 minutes for medium-rare (125°F), or until cooked to your desired degree of doneness.*
- Transfer to a cutting board; let rest at least 10 minutes.

If you chose Tenderloin Steaks

- Pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and **all but a pinch of the togarashi**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 6 to 8 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.

5 Finish the sauce & serve your dish

- While the steaks rest, to the pan of reserved fond, add the **sauce** (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until slightly thickened.
- Turn off the heat; stir in the **butter** until melted and combined. 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 **sliced steaks** with the **cooked rice** and **cooked snow peas**. Top the steaks with the **finished sauce**. Garnish the snow peas with the **remaining togarashi**. Enjoy!



*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.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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