



Balsamic-Tamari Steak

with Grain & Mushroom Stir-Fry



30-40min



2 Servings

Here is a stir-fry recipe that doubles as your new favorite marinade for steak and stir-fry sauce. Sirloin strips quickly marinate in a tangy, salty and sweet mixture of balsamic and tamari. Once you have your veggies prepped, sirloin, meaty portobellos, crunchy bell peppers, spinach and whole grains come together quickly over high heat. Cook, relax, and enjoy!

What we send

- balsamic vinegar
- portobello mushrooms
- sirloin beef strips
- red bell pepper
- sriracha sauce
- scallions
- baby spinach

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 807.0kcal, Fat 34.0g, Proteins 49.7g, Carbs 67.8g



1. Prep steak & grains

In a medium bowl, combine **tamari**, **balsamic**, and 1 teaspoon **sugar**; stir to dissolve. Add **sirloin strips** to **marinade** and toss to coat. Bring a small saucepan of **salted water** to a boil. Add **grains** and cook until tender, 10-12 minutes; drain and return to pot.



2. Prep ingredients

Remove stems from **portobello mushrooms** and scrape out gills with a spoon. Cut mushroom caps into ¼-inch thick by 2-inch pieces. Cut sides from **red bell pepper**, discarding stem and seeds, and cut into ¼-inch thick by 2-inch strips. Trim root ends from **scallions** and thinly slice.



3. Cook steak

Heat 2 teaspoons **oil** in large skillet over high. Remove **steak** from **marinade** and pat dry; reserve **marinade**. Add steak strips to skillet and cook until liquid is evaporated and meat is lightly browned, 3-4 minutes. Transfer steak to a plate. Rinse out pan.



4. Stir-fry

Heat 2 teaspoons **oil** in same skillet over high. Add **mushrooms** and season with salt and a few grinds of pepper; cook, stirring, until browned, about 5 minutes. Add **peppers** and cook until crisp-tender, 2-3 minutes. Add **grains** and **half of the scallions**. Season with salt and cook, stirring, to heat through, about 2 minutes more.



5. Finish stir-fry

To skillet, add **reserved marinade** and **steak**, bring to a simmer and cook until liquid is nearly absorbed, about 2 minutes. Remove from heat.



6. Serve

Add **spinach** to skillet, stir to combine and wilt spinach. Spoon **stir-fry** onto plates. Top with **remaining scallions** and serve with **sriracha**. Enjoy!