



## Balsamic-Tamari Steak

with Grain & Mushroom Stir-Fry



30-40min



4 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

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

## 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 708.0kcal, Fat 30.2g, Proteins 47.6g, Carbs 55.0g



### 1. Prep steak & grains

In a large bowl, combine **tamari**, **balsamic vinegar**, and 2 teaspoons **sugar**; stir to dissolve. Add **sirloin strips** to **marinade** and toss to coat. Bring a medium 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 peppers**, 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 1 tablespoon **oil** in your largest skillet over high. Reserving **marinade**, drain **steak** and pat dry. Add **half of the steak** to the skillet and cook until liquid is evaporated and meat is lightly browned, 3-4 minutes. Transfer to a plate and rinse out pan. Repeat with **remaining steak**, adding **oil** as needed. Transfer to plate.



### 4. Stir-fry

Rinse out skillet and heat 1 tablespoon **oil** over high. Add **mushrooms** and season with **salt** and several grinds of **pepper**; cook until browned, about 5 minutes. Add **peppers** and cook until crisp-tender, 2-3 minutes. Add grains and **half of the scallions**; cook, stirring, until heated through, about 2 minutes.



### 5. Finish stir-fry

To skillet, add **reserved marinade**, bring to a simmer and cook until absorbed, about 2 minutes.



### 6. Serve

Add **spinach** to skillet and cook over medium-low heat until wilted. Add **steak** and ½ cup **water** and stir until saucy, 1-2 minutes. Spoon **stir-fry** onto plates. Top with **remaining scallions** and serve with **sriracha**. Enjoy!