

DINNERLY



Orange Beef Stir-fry with Snow Peas & Steamed Rice

 20-30min  2 Servings

Knock knock. Who's there? Orange. Orange who? Orange beef stir-fry with snow peas & steamed rice. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- snow peas
- ginger
- navel orange
- jasmine rice

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- sugar
- white wine vinegar

TOOLS

- fine-mesh sieve
- medium nonstick skillet
- small saucepan

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 770.0kcal, Fat 28.0g, Proteins 37.0g, Carbs 90.0g



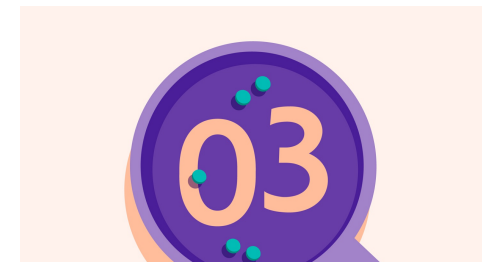
1. Prep ingredients & sauce

Trim stem ends from **snow peas**, then cut in half. Peel and finely chop **1½ tablespoons ginger**. Using a peeler, peel **4 (1-inch) orange zest strips** from the orange. Squeeze **3 tablespoons orange juice** into a medium bowl. Add **teriyaki sauce, 2 tablespoons vinegar, 1 tablespoon sugar**, and **½ cup water**, stirring to dissolve sugar.



2. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



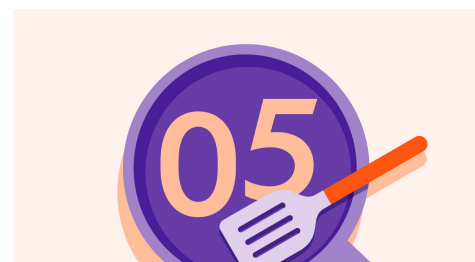
3. Stir-fry snow peas

Meanwhile, heat **1 teaspoon oil** in a medium nonstick skillet over high. Add **snow peas** and a **pinch of salt** and cook, stirring, until crisp tender and browned in spots, 1–2 minutes. Transfer to a bowl and reserve skillet.



4. Brown beef

Heat **1 tablespoon oil** and **1½ tablespoons chopped ginger** to same skillet over medium-high and cook until fragrant, about 30 seconds. Add **beef** and cook, breaking up into large pieces, until browned, 3–5 minutes. Add **orange zest strips** and cook until fragrant and beginning to soften, about 2 minutes.



5. Finish & serve

Stir **1 tablespoon flour** into skillet and cook, about 1 minute. Stir **sauce**, then add to skillet and cook, scraping up any browned bits, until sauce is reduced, about 5 minutes. Stir in **snow peas** and season to taste with **salt** and **several grinds of pepper**. Fluff **rice** with a fork. Serve **orange beef stir-fry over rice** (remove peel if desired). Enjoy!



6. Crunch, crunch!

Top with sesame seeds or toasted, chopped cashews. Or, if you have them handy, throw in some drained water chestnuts.