



## Spicy Stir-Fried Beef

with Green Beans & Sushi Rice



20-30min



2 Servings

When a stir-fry is on the menu, we want to add big, bold flavors quickly. Here, tender sirloin strips marinate in a spicy mixture of ginger, tamari, gochujang, and sesame oil, while fragrant sushi rice cooks. Rather than tossing the marinade, we add it to a hot cast iron skillet along with the sirloin strips and, in just minutes, the beef is cooked and the marinade has caramelized. Done! Cook, ...

## What we send

- fresh ginger
- beef sirloin strips
- rice vinegar
- sushi rice
- toasted sesame oil <sup>11</sup>
- scallions
- green beans

## What you need

- coarse kosher salt
- freshly ground pepper
- sugar

## Tools

- small saucepan

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

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 874kcal, Fat 33g, Carbs 105g, Proteins 41g



### 1. Make marinade

Peel **ginger**; finely chop **half**, and thinly slice **the rest**. In a medium bowl, whisk **chopped ginger, tamari, 2 tablespoons water, 1½ teaspoons gochujang** (or up to 2½ for more spice), **1 teaspoon sesame oil, 1 teaspoon sugar, and a few grinds pepper**.



### 4. Cook green beans

Trim stem ends from **green beans** and cut in half crosswise. Heat **1 tablespoon neutral oil** in a large, heavy skillet over high until nearly smoking. Add **green beans, a pinch salt, and a few grinds pepper**. Cook, stirring frequently, until tender and beginning to brown, about 5 minutes. Transfer to a bowl.



### 2. Marinate & make dressing

Pat **sirloin strips** dry with paper towels. Add to **marinade** and stir gently to coat. Let stand until step 5. Trim ends from **scallion**, then thinly slice on a diagonal. In a small bowl, whisk **1½ teaspoons of remaining gochujang** with **rice vinegar, 1 tablespoon sugar, ½ teaspoon salt, a few grinds pepper, and remaining sesame oil**.



### 5. Cook sirloin strips

Add **sirloin strips** and **marinade** to the skillet. Reduce heat to medium high and cook until browned, 2-3 minutes. Add **beans** to skillet along with **¼ cup water** and scrape the browned bits from the bottom. Remove skillet from the heat. Season to taste with **salt and pepper**.



### 3. Cook rice

Rinse **rice** until water runs clear. In a small saucepan, bring **rice, 1¼ cups water, sliced ginger, and ¼ teaspoon salt** to a boil. Reduce to a simmer and cook, covered, until rice is tender and water is absorbed, about 17 minutes. Discard **ginger** and fluff rice with a fork.



### 6. Finish & serve

Scoop **rice** into bowls and top with **beef and green beans**. Drizzle with **gochujang dressing** and garnish with **scallions**. Enjoy!