





Sesame-Ginger Steak

with Spinach Salad and Steamed Rice

 20-30min  2 Servings

Carrot and radish slices get a quick dunk in a sweet and sour pickle-brine, which, along with a bit of the steak marinade, doubles as a yummy salad dressing. All you'll want on the side is steamed sushi rice to soak up the flavorful sauces. Cook, relax, and enjoy!

What we send

- radish
- sirloin steaks
- baby spinach
- scallions
- carrots
- sushi rice
- rice vinegar
- toasted sesame oil ¹¹
- fresh ginger

What you need

- kosher salt & ground pepper
- sugar

Tools

- box grater or microplane
- fine-mesh sieve
- rimmed baking sheet
- 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.

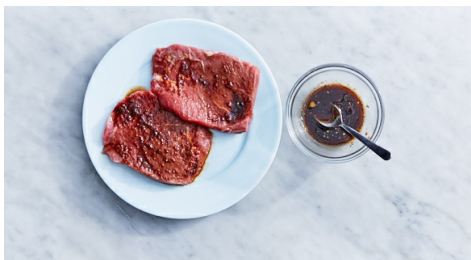
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

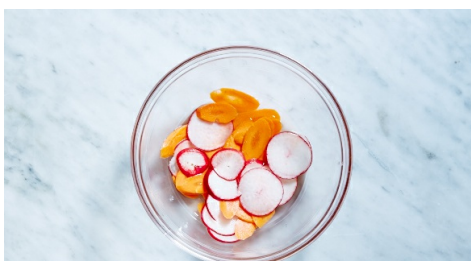
Nutrition per serving

Calories 600kcal, Fat 26g, Carbs 68g, Proteins 33g



1. Marinate steaks

Peel and finely grate **half of the ginger**. In a large bowl, combine **all of the tamari, grated ginger and sesame oil**, and **½ teaspoon sugar**. Season with **¼ teaspoon each salt and pepper**. Place **steaks** on a plate and rub with **half of the marinade** (reserve remaining marinade for step 6).



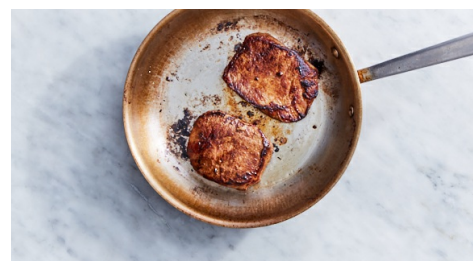
4. Pickle vegetables

In a small bowl, whisk **rice vinegar, 1 tablespoon sugar**, and **½ teaspoon salt**. Add **carrots and radishes** and toss to coat. Let sit until step 6.



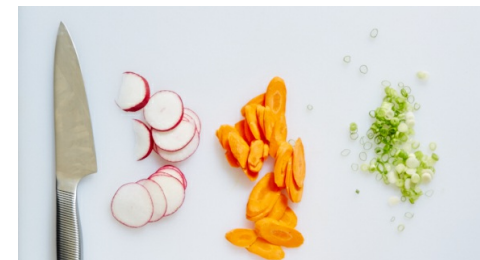
2. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1 cup water** and a **pinch of salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes.



5. Cook steaks

Heat a grill, grill pan, or medium skillet over medium-high. Add **steaks** and cook, turning once, until lightly charred and medium-rare, 3-4 minutes per side. Transfer to a cutting board, and let rest 5 minutes.



3. Prep ingredients

Trim ends from **carrots**, then thinly slice on an angle. Trim ends from **radishes** and **scallions**, then thinly slice.



6. Toss salad & serve

Make dressing by straining **pickling liquid** into bowl with **remaining marinade** and whisking in **1 tablespoon oil**. In a large bowl, combine **carrots, radishes**, and **spinach**, and add **1 tablespoon dressing**, then toss to coat. Very thinly slice steaks, if desired. Serve **steak** with **rice** and **salad**, drizzle with **remaining dressing**, and garnish with **scallions**. ...