



Ginger-Soy Marinated Steak

with Apple-Kimchi Slaw & Jasmine Rice



20-30min



4 Servings

We took a page out of the menu of our favorite Korean BBQ restaurant with this ginger-soy marinated steak that is served with fragrant jasmine rice. We jazzed up the idea of kimchi, a traditional Korean side of fermented cabbage, by making a simple, quick version that includes fresh cabbage, kimchi paste, and tangy Granny Smith apples. Cook, relax, and enjoy!

What we send

- granny smith apple
- shredded cabbage blend
- fresh ginger
- tamari in fish-shaped pod
- flank steak
- jasmine rice
- kimchi paste
- scallion

What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

Tools

- box grater or microplane
- fine-mesh sieve
- skillet
- 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

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

Nutrition per serving

Calories 620kcal, Fat 26g, Carbs 65g, Proteins 29g



1. Marinate steaks

Peel **ginger** and finely grate $\frac{2}{3}$ (about 4 teaspoons), then thinly slice the rest. Pound **steaks** to an even 1-inch thickness, if necessary. In shallow bowl, combine **grated ginger, tamari, 2 teaspoons oil, 1 teaspoon salt, and a few grinds pepper**. Add steaks, turning to coat. Press plastic wrap directly on steaks, then let marinate at room temperature.



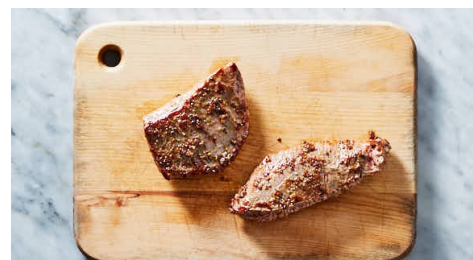
4. Prep ingredients

Trim ends from **scallions**, then thinly slice. Halve **apples**, then coarsely grate on large holes of box grater down to the core. Discard cores. Transfer apple, **shredded cabbage blend**, and $\frac{2}{3}$ of the scallions to medium bowl with **vinaigrette**. Combine with your hands, squeezing cabbage to help it absorb the vinaigrette.



2. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add rice to a small saucepan along with **1½ cups water, sliced ginger, and ¾ teaspoon salt**, and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and cover to keep warm until step 6.



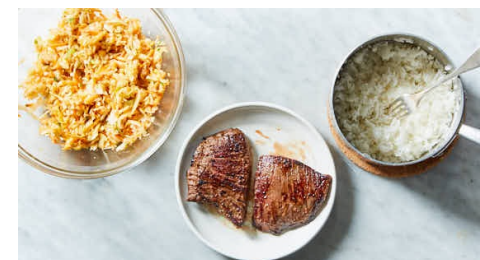
5. Cook steaks

Wipe marinade from **steaks**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Transfer steaks to skillet and cook until deeply browned and medium-rare, 4–6 minutes per side. Transfer to cutting board, season with **a pinch each salt and pepper**. Let rest for 5 minutes.



3. Make vinaigrette

Meanwhile, in a medium bowl, combine **2 tablespoons vinegar, kimchi paste, 2 teaspoons sugar, 1 teaspoon salt, and a few grinds pepper**. Whisk in **¼ cup oil**. Transfer **2 tablespoons vinaigrette** to a small bowl for step 6.



6. Finish & serve

Discard **ginger** from **rice**, then fluff with a fork. Season **slaw** to taste with **salt and pepper**. Thinly slice **steaks** across the grain. Serve **steak** with **rice and slaw**. Drizzle with **reserved vinaigrette** and garnish with **remaining scallions**. Enjoy!