

DINNERLY



Mongolian Beef & Broccoli with Steamed Jasmine Rice

 20-30min  2 Servings

Mongolian beef might sound far out, but it's actually a very common dish found on the menu at lots of Chinese restaurants around the country. It just means that we cooked up some savory grass-fed beef with a killer hoisin-based sauce and threw in some broccoli and onions. Oh—and there's rice, of course. We've got you covered!

WHAT WE SEND

- jasmine rice
- red onion
- broccoli
- grass-fed ground beef
- hoisin sauce ^{1,6,11}
- fresh ginger
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- sugar

TOOLS

- fine-mesh sieve
- skillet
- saucepan

ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 41g, Carbs 89g, Proteins 38g



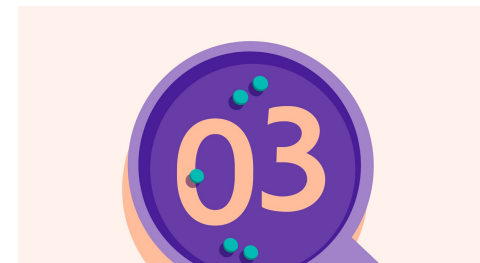
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Drain and transfer to a small saucepan. Add **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm off heat.



2. Prep ingredients

Peel and finely chop **2 tablespoons ginger**. Peel and finely chop **1 teaspoon garlic**. Trim ends from **broccoli stems**, then thinly slice stems and cut tops into ¾-inch florets. Halve **onion**, then peel and cut all of the onion into 1-inch thick slices.



3. Make sauce

In a small bowl or liquid measuring cup, combine **hoisin sauce**, **2 teaspoons sugar**, and **¼ cup water**.



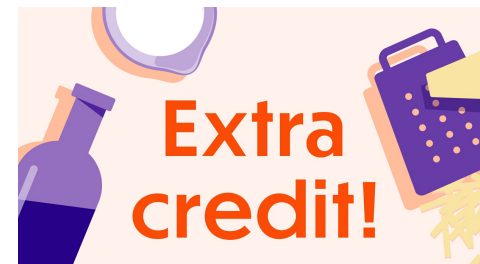
4. Cook veggies

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **broccoli**, **onions**, and **a pinch each salt and pepper**, and cook, stirring occasionally, until onions and broccoli are tender and slightly charred, about 7 minutes. Transfer to a plate.



5. Cook beef & serve

Add **1 tablespoon oil** to skillet. Add **beef** and **a pinch each salt and pepper**. Cook, breaking up into smaller pieces, until browned, about 3 minutes. Stir in **garlic** and **ginger**; cook 1 minute. Return **veggies** to skillet; stir in **sauce**, cook until slightly thickened, about 30 seconds. Season to taste with **salt** and **pepper**. Serve **beef** and **veggies** over **_rice_**.



6. Add more green!

If you're looking to serve a crowd, or even just to add some more vegetable goodness, you can steam or sauté baby bok choy on the side and give it a tamari drizzle. Or, steamed edamame mixed in with the rice would bring even more protein!