

Fs sku1497 hero

Seared Steak & Rice

with Garlicky Swiss Chard



ca. 20min



2 Servings

The natural stickiness of sushi rice makes it fantastic for any dish with a yummy sauce that you want to soak up and devour. Here, the sushi rice catches the savory pan juices from the Sriracha-glazed steaks and tender, garlicky Swiss chard. The tangy Sriracha vinaigrette with rice vinegar and Sriracha oil at the end makes it a satisfying meal that your taste buds do not want to miss. Cook, rel...

What we send

- rice vinegar
- Sriracha spice
- sirloin steaks
- garlic
- scallions
- swiss chard
- sushi rice

What you need

- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- 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.

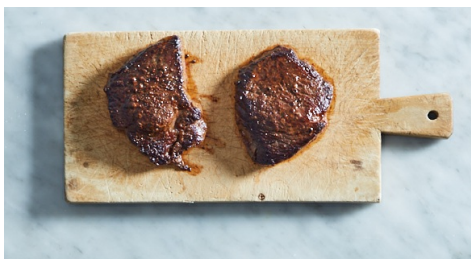
Nutrition per serving

Calories 756.0kcal, Fat 38.9g, Proteins 38.4g, Carbs 64.0g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. In a small saucepan, bring **rice, 1 cup water,** and **½ teaspoon salt** to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 15 minutes. Cover to keep warm until ready to serve.



4. Sear steaks

Heat **1 tablespoon oil** in a large skillet, preferably cast-iron, over high. Add **steaks**. Cook until browned and medium-rare, 3-4 minutes per side, depending on thickness. Drizzle **1 teaspoon of Sriracha oil** over the steaks (reserve remaining oil for step 6). Cook 1 more minute to glaze steaks, turning once. Transfer steaks to cutting board to rest 5 minutes.



2. Prep ingredients

Meanwhile, trim ends from **scallions** then thinly slice. Peel and thinly slice **1 large garlic clove**. Cut **Swiss chard leaves** from stems, then thinly slice **stems**. Stack Swiss chard leaves, roll like a cigar, and cut crosswise into ½-inch ribbons.



5. Cook Swiss chard

In same skillet, combine **1 tablespoon oil, garlic, scallions,** and **Swiss chard stems**. Cook over medium heat until just softened, about 2 minutes. Add **Swiss chard leaves, 1 tablespoon water,** and **a generous pinch each salt and pepper**. Cook, stirring occasionally, until leaves are wilted, 2-3 minutes more. Season to taste with **salt and pepper**.



3. Season steaks & make oil

In a small bowl, whisk **Sriracha spice, 1 tablespoon oil,** and **a pinch each salt and pepper**. Pat **steaks** dry and season with **¼ teaspoon salt** and **a few grinds pepper**.



6. Make Sriracha vinaigrette

Add **1½ tablespoons of the vinegar** (save rest for own use) to **remaining Sriracha oil**. Whisk in **½ teaspoon sugar, ¼ teaspoon salt,** **a few grinds pepper,** and **1 tablespoon oil**. Fluff **rice** with a fork. Very thinly slice **steaks,** if desired. Spoon **rice and greens** into bowls. Top with **steak and any juices** from cutting board. Drizzle with **__Sriracha vinaigrett...**