



Spicy Stir-Fried Beef

with Green Beans & Sushi Rice



20-30min



4 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

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

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 755.0kcal, Fat 32.7g, Proteins 38.9g, Carbs 78.8g



1. Make marinade

Peel **ginger**; finely chop **two-thirds**, and thinly slice **the rest**. In a medium bowl, whisk **chopped ginger, tamari, ¼ cup water, 1 tablespoon gochujang, 2 teaspoons sesame oil, 2 teaspoons sugar, and a few grinds pepper**.



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 **scallions**, then thinly slice on the bias. In a small bowl, whisk **remaining gochujang with rice vinegar, 2 tablespoons sugar, 1 teaspoon salt, a few grinds pepper, and remaining sesame oil**.



3. Cook rice

Rinse **rice** until water runs clear. Transfer to a medium saucepan, along with **2 cups water, sliced ginger, and ½ teaspoon salt**. Bring 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.



4. Cook green beans

Trim stem ends from **green beans** and cut beans in half crosswise. Heat **2 tablespoons neutral oil** in a large, heavy skillet over high until nearly smoking. Add green beans, **a generous pinch salt, and a few grinds pepper**. Cook, stirring frequently, until tender and beginning to brown, about 5 minutes. Transfer to a bowl.



5. Cook sirloin strips

Add **half each of the sirloin strips and marinade** to the skillet. Reduce heat to medium-high; cook until just browned, about 2 minutes. Transfer to bowl with **beans** and repeat with **remaining beef and marinade**. Add beans and beef back to skillet along with **¼ cup of water**; scraping browned bits from bottom. Remove from heat. Season to taste with **salt and pepper**.



6. Finish & serve

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