



In your box

- ½ oz. Roasted Peanuts
- ¼ tsp. Red Pepper Flakes
- 8 oz. Coin Cut Carrots
- 4 oz. Broccoli Florets
- ¾ cup Jasmine Rice
- 3 fl. oz. Garlic Sesame Sauce
- ½ oz. Mirin

Customize It Options

- 10 oz. Steak Strips
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Impossible Burger
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp

*Contains: wheat, peanuts, soy

You will need

- Olive Oil, Salt, Pepper
- Small Pot, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Garlic-Sesame Steak Rice Bowl

with rice, broccoli, and roasted peanuts

NUTRITION per serving—Calories: 802, Carbohydrates: 87g, Sugar: 15g, Fiber: 8g, Protein: 38g, Sodium: 1689mg, Fat: 33g, Saturated Fat: 8g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **ground beef**, follow same instructions as steak strips in Step 3, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as steak strips in Step 3, breaking up burger until heated through, 4-6 minutes.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Step 3, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Cook the Rice

- Bring a small pot with **rice**, 1½ cups **water**, and a pinch of **salt** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside covered.
- While rice cooks, prepare ingredients.



2. Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Coarsely chop **peanuts**.
- Separate **steak strips** into a single layer and pat dry. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.



3. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** to hot pan and stir occasionally until browned and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner and transfer steak strips to a plate. Reserve pan; no need to wipe clean.



4. Cook the Vegetables

- Return pan used to cook steak strips to medium heat and add 2 tsp. **olive oil**.
- Add **carrot**, **broccoli**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until tender, 5-7 minutes.



5. Finish the Dish

- Add **steak strips** and any accumulated juices, **garlic sesame sauce**, and **mirin** to hot pan. Stir until steak strips and **vegetables** are lightly glazed, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing steak strips and vegetables on **rice** and garnishing with **peanuts** and **red pepper flakes** (to taste). Bon appétit!