



In your box

- 2 tsp. Chopped Garlic
- 3 fl. oz. Garlic Sesame Sauce
- ¼ tsp. Red Pepper Flakes
- 8 ½ oz. Cooked Jasmine Rice
- 4 oz. Pepper and Onion Mix
- ½ tsp. Multicolor Sesame Seeds
- 8 oz. Cooked Sliced Beef Tri-Tip
- 1 tsp. Mushroom Seasoning

You will need

Salt, Pepper

Minimum Internal Protein Temperature

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

Fast & Fresh



Mongolian-Style Beef

with rice, peppers, and onions

NUTRITION per serving—Calories: 517, Carbohydrates: 61g, Sugar: 10g, Fiber: 2g, Protein: 30g, Sodium: 1508mg, Fat: 15g, Saturated Fat: 3g
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

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.



1. Make the Meal

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Carefully massage **rice** in bag to break up any clumps. Tear a small slit in an upper corner of bag to vent. Place upright in microwave and heat, 45 seconds. Remove rice from microwave. Remove rice from packaging. Add **pepper and onion mix** and 1 Tbsp. **water** to provided tray. Cover tray with a damp paper towel. Microwave, 3 minutes. Carefully remove from microwave and stir in rice, **seasoning blend**, and **garlic**. Top with **beef** and a pinch of **salt** and **pepper**. Cover with a damp paper towel and microwave again until warmed through, 3-4 minutes. Carefully remove tray from microwave. Garnish with **sesame seeds**, **sauce**, and **red pepper flakes** (to taste). Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Carefully massage **rice** in bag to break up any clumps. Tear a small slit in an upper corner of bag to vent. Place upright in microwave and heat, 45 seconds. Remove rice from microwave. Remove rice from packaging. Add **pepper and onion mix** and 1 Tbsp. **water** to provided tray. Cover tray with foil. Place tray on baking sheet. Bake covered in hot oven, 10 minutes. Carefully remove from oven and stir in rice, **seasoning blend**, and **garlic**. Top with **beef** and a pinch of **salt** and **pepper**. Cover with foil and place on baking sheet. Bake again covered in hot oven until warmed through, 12-14 minutes. Carefully remove tray from oven. Garnish with **sesame seeds**, **sauce**, and **red pepper flakes** (to taste). Bon appétit!