



In your box

- 6 oz. Snap Peas
- 2 Garlic Cloves
- 4 oz. Teriyaki Glaze
- ½ tsp. Multicolor Sesame Seeds
- 1 tsp. Sriracha
- ¾ cup Jasmine Rice
- 2 Green Onions
- 2 tsp. Minced Ginger

Customize It Options

- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)

*Contains: wheat, soy

You will need

- Olive Oil, Salt, Pepper
- Small Pot, Mixing Bowl, Medium Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Sesame Teriyaki Steak

with snap peas and scallion rice

NUTRITION per serving—Calories: 828, Carbohydrates: 88g, Sugar: 18g, Fiber: 5g, Protein: 46g, Sodium: 1575mg, Fat: 31g, Saturated Fat: 9g
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

30-40 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
- Refer to minimum internal temperature chart on front of card for your protein



1. Cook the Rice

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Place a small pot over medium-high heat and add 1 tsp. **olive oil**. Add white portions of green onions to hot pot and stir until aromatic, 30-60 seconds.
- Stir in **rice** and 1½ cups **water**. Bring to a boil, then reduce to a simmer. Cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner. Stir in green portions of green onions until combined. Set aside.
- While rice cooks, prepare ingredients.



2. Prepare Ingredients and Make Sauce

- Trim ends off **snap peas** and remove string, if desired.
- Mince **garlic**.
- In a mixing bowl, combine **teriyaki glaze**, **sesame seeds**, and **Sriracha** (to taste). Set aside.
- Pat **steaks** dry, and season both sides with a pinch of **pepper**.

Customize It Instructions

- If using **NY strip steak**, follow same instructions as sirloin in Steps 2 and 3, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 2 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.



3. Cook the Steak

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan. Cook until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Remove from burner. Transfer steaks to a plate and tent with foil. Rest, at least 5 minutes. Wipe pan clean and reserve.



4. Cook the Snap Peas

- Return pan used to cook steaks to medium-high heat and add 2 tsp. **olive oil**. Add **snap peas** to hot pan. Stir often until tender but still crisp, 3-4 minutes.
- Stir in **ginger**, **garlic**, a pinch of **salt**, and a pinch of **pepper** until aromatic, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, placing **steak** on **sauce**. Bon appétit!