



Weeknight Orange Beef Stir-Fry

WITH GREEN BEANS AND PEPPERS

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper
Microwave-Safe Bowl, Large
Non-Stick Pan

Ingredients

- 1/2 tsp. Sriracha Salt
- 4 oz. Orange Ginger Sesame Sauce
- 6 oz. Trimmed Green Beans
- 2 Green Onions
- 3 oz. Roasted Red Peppers
- 8 1/2 oz. Cooked Jasmine Rice

Customize It Options

- 10 oz. Steak Strips
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 20 oz. Steak Strips
- 12 oz. Impossible Burger
- 8 oz. Shrimp

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/19853

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Halve **green beans**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with a pinch of **salt**.

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **diced chicken breasts**, pat dry and season with a pinch of **salt**. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, season with a pinch of salt. Follow same instructions as steak strips in Step 3, breaking up until burger is heated through, 4-6 minutes.
- If using **shrimp**, pat dry and season with a pinch of salt. Follow same instructions as steak strips in Step 3, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



2. Start the Green Beans

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **white portions of green onions** to hot pan and stir, 30 seconds.
- Add **green beans** and stir, 1 minute.
- Add ¼ cup **water** and a pinch of **salt** and **pepper**. Cover and cook until green beans begin to soften, 3-5 minutes.
- *Green beans will finish cooking in a later step.*



3. Add the Steak and Peppers

- Add **steak strips**, **Sriracha salt**, and **peppers** to hot pan.
- Stir occasionally until no pink remains and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **sauce** and 2 Tbsp. **water**. Stir until steak and vegetables are coated, 30-60 seconds.
- Remove from burner. Rest, 3 minutes.



4. Heat Rice and Finish Dish

- Remove **rice** from packaging. Place rice in a microwave-safe bowl with 2 Tbsp. **water**. Cover with a damp paper towel. Microwave until warm, 1-2 minutes.
- Carefully remove from microwave. Fluff rice with a fork.
- Plate dish as pictured on front of card, topping rice with **steak** and **vegetables** and garnishing with **green portions of green onions**. Bon appétit!