



Teriyaki Steak Strip Stir Fry

WITH SNOW PEA MEDLEY AND RICE

Express Plus Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

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

Ingredients

- 2 Garlic Cloves
- 12 oz. Pepper, Onion & Pea Medley
- 2 fl. oz. Teriyaki Glaze
- 2 Green Onions
- ¼ fl. oz. Toasted Sesame Oil
- 5.47 oz. Long Grain White Rice
- 10 oz. Steak Strips

Difficulty Level

EASY

Spice Level

NOT SPICY

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/20679

*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, 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. Cook the Rice

- Bring a small pot with **rice**, 1¼ cups **water**, and ¼ tsp. **salt** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- While rice cooks, trim and thinly slice **green onions**, keeping white and green portions separate.
- Remove from burner. Stir in white portions of green onions. Cover and set aside.
- While rice cooks, continue recipe.



2. Prepare Ingredients and Cook Vegetables

- Mince **garlic**.
- Separate **steak strips** into a single layer and pat dry. Coarsely chop, then season with a pinch of **salt**.
- Place a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil** and **pepper, onion, and snow pea medley** to hot pan. Stir occasionally until tender, 6-8 minutes.
- If pan becomes dry, add 1-2 Tbsp. **water** as needed.
- Transfer vegetables to a mixing bowl. Keep pan over medium-high heat.



3. Cook the Steak Strips

- Add 1 tsp. **olive oil** and **steak strips** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **garlic** and cook until fragrant, 30-60 seconds.
- Stir in **vegetables** until combined. Then stir in **teriyaki glaze, sesame oil**, and a pinch of **salt** until combined.
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, placing **steak strips and vegetables** on **rice** and garnishing with **green portions of green onions**. Bon appétit!