



Japanese Steakhouse-Style Teriyaki Steak

WITH MISO BUTTER SHRIMP

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Cooking Spray
Medium Non-Stick Pan,
Baking Sheet, Small Pot, 2
Mixing Bowls, Large Non-Stick
Pan

Ingredients

- 5.47 oz. Long Grain White Rice
- 8 oz. Broccoli Florets
- 1 tsp. Multicolor Sesame Seeds
- 2 Green Onions
- 2 Garlic Cloves
- 1 fl. oz. Oyster Sauce
- 2 fl. oz. Teriyaki Glaze
- 1 tsp. White Miso Paste
- 1/4 tsp. Red Pepper Flakes
- .6 oz. Butter
- 16 oz. USDA Choice New York Strip Steak
- 8 oz. Shrimp

Difficulty Level

INTERMEDIATE

Spice Level

MILD

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/20965

*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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**



1. Start Rice and Prepare Ingredients

- Bring a small pot with **rice** and 1¼ cups **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Transfer pot to refrigerator. Let cool, 10-15 minutes.
- While rice cooks and cools, trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **garlic**.
- In a mixing bowl, combine **butter** and **miso paste** until paste is dissolved. Set aside.



2. Start the Broccoli and Steak

- Cut **broccoli** into bite-sized pieces. Place broccoli on prepared baking sheet and toss with 1 Tbsp. **olive oil**.
- Spread into a single layer and roast in hot oven, 6 minutes.
- While broccoli roasts, pat **steaks** dry.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add steaks to hot pan and sear until browned, 2-3 minutes on one side.
- Remove from burner.



3. Finish the Broccoli and Steak

- Carefully remove baking sheet from oven and push **broccoli** to one side. *Baking sheet will be hot! Use a utensil.* Transfer **steaks** to empty side of baking sheet, seared side up. Reserve pan; no need to wipe clean.
- Roast in hot oven until broccoli is tender and steak reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- Carefully remove from oven and transfer broccoli to another mixing bowl. Add **oyster sauce** and stir to combine.
- While broccoli and steak roast, continue recipe.



4. Finish the Rice

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **garlic** and **white portions of green onions** to hot pan and stir often until fragrant, 45-60 seconds.
- Stir in **cooled rice** and 2 Tbsp. **water**. Cover, and cook until rice is reheated, 5-6 minutes.
- Remove from burner.



5. Cook Shrimp and Finish Dish

- Return pan used to cook steaks to medium-high heat and add 1 tsp. **olive oil**.
- Pat **shrimp** dry. Add shrimp and **red pepper flakes** (use less if spice-averse) to hot pan and cook until light pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Stir in **miso-butter mixture** until shrimp are coated.
- Plate dish as pictured on front of card, topping **rice** with **sesame seeds** and **green portions of green onions**. Slice **steak**, if desired, place steak over rice, and top with **teriyaki glaze**. Bon appétit!