



Teriyaki Steak and Peppers

WITH PEANUTS AND JASMINE RICE

Classic



Prep & Cook Time

25-35 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Pot, Large Non-Stick Pan

Difficulty Level

EASY

Spice Level

SPICY

Ingredients

- 2 Green Onions
- 3/4 cup Jasmine Rice
- 1 Red Bell Pepper
- 2 Garlic Cloves
- 2 tsp. Minced Ginger
- 2 fl. oz. Teriyaki Glaze
- 1 Tbsp. Gochujang Red Pepper Paste
- 1 oz. Roasted Peanuts

Customize It Options

- 10 oz. Steak Strips
- 20 oz. Double Portion Steak Strips
- 8 oz. Shrimp
- 12 oz. Boneless Skinless Chicken Breasts

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/23511

*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**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Season with a pinch of **salt** and **pepper**. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry and season with a pinch of salt and pepper. Follow same instructions as steak strips in Step 3, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



1. Cook the Rice

- Bring a medium pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until tender, 15-18 minutes.
- Remove from burner. Set aside covered.
- While rice cooks, continue recipe.



2. Prepare the Ingredients

- Stem, seed, remove ribs, and slice **red bell pepper** into ¼" strips.
- Trim and thinly slice **green onions**.
- Mince **garlic**.
- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with a pinch of **salt** and **pepper**.



3. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **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.
- Transfer steak strips to a plate. Keep pan over medium-high heat.



4. Cook the Bell Peppers

- Add 1 tsp. **olive oil**, **red bell pepper**, and a pinch of **salt** to hot pan.
- Stir occasionally until tender but still crisp, 2-4 minutes.



5. Finish the Dish

- Stir **green onions** (reserve a pinch for garnish), **ginger**, and **garlic** into hot pan. Cook until aromatic, 30-60 seconds.
- Add **steak strips** and any accumulated juices, **teriyaki glaze**, ¼ cup **water**, a pinch of **salt**, and half the **gochujang** (to taste). Stir occasionally until thoroughly combined, 1-2 minutes.
- Taste, and add remaining gochujang, if desired. Remove from burner.
- Plate dish as pictured on front of card, topping **rice** with steak strips and **peppers** and garnishing with **peanuts** and remaining green onions. Bon appétit!