



**NUTRITION** *per serving* 88g carbohydrates 33g fat 47g protein 617mg sodium | dairy-free, nut-free



Calories  
**832**



Prep & Cook Time  
**30-40 min.**



Cook Within  
**6 days**



Difficulty  
**Easy**



Spice Level  
**Medium**

#### IN YOUR BOX

¾ Cup Jasmine Rice  
8 oz. Broccoli  
9 oz. Carrots  
2 Green Onions  
2 Flat Iron Steaks  
1 ½ Tbsp. Teriyaki Glaze  
1 ⅞ oz. Mayonnaise  
1 Tbsp. Sriracha  
1 tsp. Sugar  
1 tsp. Smoked Paprika

#### IN YOUR KITCHEN

Olive Oil  
Salt  
Pepper  
Cooking Spray  
Baking Sheet  
Small Pot  
Medium Pan  
Small Bowl

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**HOME CHEF**

## Hibachi Steak and Smoky Yum Yum Sauce

with teriyaki vegetables and jasmine rice

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **375 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

## WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** Green onions are used twice. A pinch garnishes the dish and remaining are tossed with **vegetables**.
- **Sriracha** is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Feel free to use half or omit from recipe for less spice.
- **Heads Up!** **Smoked paprika** is used twice. A pinch garnishes the **yum yum sauce** and remaining is mixed in sauce.

## FROM THE CHEF

When slicing steak, we recommend finding the parallel lines of muscle fiber running down the meat (called the grain), and slicing perpendicular to them, cutting “against the grain.” This makes sliced steak easier to chew, since muscle fibers are already broken up for you.

### Did you know...

*Benihana popularized the Japanese-American steakhouse experience of food cooked in front of customers, mixing Japanese cuisine and entertainment. Hiroaki “Rocky” Aoki opened his first restaurant in New York in 1964, and the empire has grown to over 100 locations worldwide.*



## Cook the Rice

Bring a small pot with **rice** and 1 ½ cups **water** to a boil. Reduce to a simmer, cover, and cook 18–20 minutes, or until tender. Remove from heat, season with ¼ tsp. **salt** (if desired), and keep covered until plating.



## Cook the Steaks

While vegetables roast, heat a medium pan over medium-high heat. Add 2 tsp. **olive oil** and **steaks** to hot pan and cook 5–7 minutes per side, or until steaks reach a minimum internal temperature of 145 degrees. Remove to a cutting board and let rest 5 minutes before cutting against the grain into ¼” slices. See “From the Chef” for more information.



## Prepare the Ingredients

Cut **broccoli florets** into bite-sized pieces. Peel, trim, and cut **carrots** into ¼” diagonal slices. Trim and thinly slice **green onions** on an angle. Rinse **steaks**, pat dry, and season both sides with ½ tsp. **salt** and ¼ tsp. **pepper**.



## Make the Yum Yum Sauce

Combine **mayonnaise**, **Sriracha** (to taste), **sugar**, ¼ tsp. **salt**, and **smoked paprika** (reserve a pinch for garnish) in a small bowl.



## Roast the Vegetables

Toss **broccoli**, **carrots**, **teriyaki glaze**, 2 tsp. **olive oil**, and ¼ tsp. **salt** together on baking sheet. Spread into a single layer and roast 15–18 minutes, or until vegetables begin to brown and are crisp tender. Remove from oven, add **green onions** (reserve a pinch for garnish), and carefully toss to combine. Set aside.



## Plate the Dish

Arrange **steak**, **vegetables**, and **rice** on a plate. Garnish steak and rice with remaining **green onions**. Serve **yum yum sauce** on side for steak and vegetables and garnish with remaining **smoked paprika**.