



Sesame Beef

with steak and edamame

NUTRITION per serving—Calories: 820, Carbohydrates: 82g, Fat: 42g, Protein: 43g, Sodium: 1600mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time

30-40 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Mild

In your box

- 1 tsp. Multicolor Sesame Seeds
- ¾ cup Jasmine Rice
- 5 oz. Edamame
- 1 Yellow Onion
- ¼ oz. Cilantro
- 10 oz. Steak Strips
- 3 fl. oz. Garlic Sesame Sauce
- 1 tsp. Sambal

(i) You will need

Olive Oil, Salt, Pepper

Medium Pot, Large Non-Stick Pan

⚠ Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **sesame seeds**



Cook the Rice

- Bring a medium pot with **rice** and $1\frac{1}{2}$ cup **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18–20 minutes.
- Remove from burner and set aside covered.
- While rice cooks, prepare ingredients.



Cook the Onion and Edamame

- Place a large non-stick pan over high heat and add 1 Tbsp. **olive oil**.
- Add **onion**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until onion is tender but still slightly crisp, 5 minutes.
- Add **edamame** and stir occasionally until heated through, 1–2 minutes.
- Remove vegetables to a plate.
- Reserve pan; no need to wipe clean.



Cook the Steak

- Return pan used to cook vegetables to medium-high heat and add 4 tsp. **olive oil**.
- Add **steak strips** to hot pan. Stir occasionally until browned, 5–7 minutes.



Finish the Dish

- Add **onion**, **edamame**, $\frac{1}{4}$ cup **water**, **garlic sesame sauce**, half the **sesame seeds** (reserve remaining for garnish), and half the **sambal** to pan.
- Stir until heated through and combined. Taste, and add remaining sambal and a pinch of **salt**, if desired.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **cilantro** and remaining sesame seeds. Bon appétit!