



In your box

- 2 Green Onions
- 2 Garlic Cloves
- 1 Red Bell Pepper
- 2 tsp. Chopped Ginger
- ¾ cup Jasmine Rice
- 1 oz. Roasted Peanuts
- 1 Tbsp. Gochujang Red Pepper Paste
- 2 oz. Teriyaki Glaze

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef
- 20 oz. Steak Strips–Double Portion

You will need

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



Customer Favorite

Ginger Steak and Peppers

with peanuts and jasmine rice

NUTRITION per serving–Calories: 723, Carbohydrates: 85g, Fat: 24g, Protein: 41g, Sodium: 1438mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Medium

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: green onions

Customize It Instructions

- If using **20 oz steak strips**, Separate into a single layer and pat dry. Season with 1/4 tsp. **salt** and a pinch of **pepper**. Follow same instructions as regular steak strips in Step 3, cooking in batches if necessary.
- If using **ground beef** follow same instructions as steak strips in Step 4, stirring occasionally, breaking up meat, until no pink remains, 4-6 minutes. Season all over with a pinch of **salt**.
- If using **ground turkey** follow same instructions as steak strips in Step 4, stirring occasionally, breaking up meat, until no pink remains, 5-7 minutes. Season all over with a pinch of **salt**.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Rice

- Bring a medium pot with **rice** and 1½ cup **water** to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
- Remove from burner. Set aside covered.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Stem, seed, remove ribs, and slice **red bell pepper** into ¼" strips.
- Trim and thinly slice **green onions**.
- Mince **garlic**.
- Separate **steak strips** into a single layer and pat dry. Season with a pinch of **salt** and **pepper**.



3

Sear 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 and stir occasionally until no pink remains, 4-6 minutes.
- Transfer steak strips to a plate. Keep pan over medium-high heat.



4

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