



In your box

- 2 Green Onions
- ¾ cup Jasmine Rice
- 3 oz. Shishito Peppers
- 1 oz. Roasted Peanuts
- 10 oz. Steak Strips
- 3 oz. Matchstick Carrots
- 4 fl. oz. Sweet Chili Sauce
- .40 fl. oz. Tamari Soy Sauce
- 2 tsp. Sriracha



Yang-Yang Beef

with shishito peppers

NUTRITION per serving—Calories: 816, Carbohydrates: 105g, Fat: 25g, Protein: 40g, Sodium: 1686mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
6 days

Difficulty Level 
Easy

Spice Level 
Medium

You will need

Olive Oil, Salt, Pepper
Small 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: **green onions**



1

Cook the Rice

- Bring a small pot with **jasmine 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.



2

Prepare the Ingredients

- Stem **shishito peppers**. *Shishito peppers can vary in spice level; most are mild and smoky.*
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Coarsely chop **peanuts**.
- Pat **steak strips** dry, and season with a pinch of **salt** and **pepper**.



3

Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **shishito peppers** to hot pan and stir occasionally until lightly charred, 2–3 minutes.
- Add **matchstick carrots** and stir occasionally until tender, 2–3 minutes.
- Remove from burner. Season vegetables with a pinch of **pepper** and remove to a plate.
- Reserve pan; no need to wipe clean.



4

Cook the Steak

- Return pan used to cook vegetables to medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** and **white portions of green onions** to hot pan. Stir occasionally until no pink remains, 4–6 minutes.
- Remove from burner. Stir in **sweet chili sauce**, **soy sauce**, and **Sriracha** (to taste).



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing with **peanuts** and **green portions of green onions**. Bon appétit!