



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: 797, Carbohydrates: 96g, Fat: 27g, Protein: 40g, Sodium: 1137mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
Nutritional information may vary if you selected ground beef as your protein

Prep & Cook Time
25-35 min.

Cook Within
6 days

Difficulty Level 
Easy

Spice Level 
Medium

① 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 1½ 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**.
- Separate **steak strips** into a single layer and pat dry. Season with a pinch of **salt** and **pepper**.
- *If using ground beef, season same amount.*



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, 4-5 minutes.
- Add **matchstick carrots** and a pinch of **pepper** and stir occasionally until tender, 2-3 minutes.
- Remove from burner. Remove vegetables 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.
- *If using ground beef, stir occasionally, breaking up meat with a spoon, until no pink remains, 4-6 minutes. Carefully drain any excess fat before adding sauces.*
- 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, topping **rice** with **steak strip mixture** garnishing with **peanuts** and **green portions of green onions**. Bon appétit!