



In your box

- ½ oz. Mirin
- ½ oz. Roasted Peanuts
- ¼ tsp. Red Pepper Flakes
- ¾ cup Jasmine Rice
- 4 oz. Broccolini
- 8 oz. Carrot
- 3 fl. oz. Garlic Sesame Sauce

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. USDA Choice Sliced Flank Steak



Japanese Steak Bento Bowl

with rice, broccolini, and roasted peanuts

NUTRITION per serving—Calories: 748, Carbohydrates: 85g, Fat: 26g, Protein: 39g, Sodium: 1638mg.
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 an alternative protein as your customized option*

Prep & Cook Time
25-35 min.

Cook Within
6 days

Difficulty Level 
Easy

Spice Level 
Mild

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



1

Cook the Rice

- Bring a small pot with **jasmine rice**, 1½ cups **water**, and a pinch of **salt** 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

- Trim bottom end from **broccolini** and cut into 2" lengths.
- Coarsely chop **peanuts**.
- Peel, trim, and cut **carrot** into ¼" slices on an angle.
- Separate **steak strips** into a single layer and pat dry. Season with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using **flank steak**, follow same instructions and season same amount. If using **ground beef** or **ground turkey**, follow same instructions.*



3

Cook 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, 5-7 minutes.
- *If using **flank steak**, follow same instructions. If using **ground beef** or **ground pork**, cook, breaking up with a spoon, until no pink remains, 4-6 minutes for ground beef, 5-7 minutes for ground pork. Wipe pan clean and reserve.*
- Remove from burner and transfer steak strips to a plate.
- Reserve pan; no need to wipe clean.



4

Cook the Vegetables

- Return pan used to cook steak strips to medium heat and add 2 tsp. **olive oil**.
- Add **carrots**, **broccolini**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until tender, 5-7 minutes.



5

Finish the Dish

- Add **steak strips** and any **accumulated juices**, **garlic sesame sauce**, and **mirin** to pan.
- Stir until steak strips and **vegetables** are lightly glazed, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing steak strips and vegetables on **rice** and garnishing with **peanuts** and **red pepper flakes** (to taste). Bon appétit!