



SOY-GLAZED STEAK WITH ZUCCHINI STIR-FRY

plus Jasmine Rice & Scallion-Ginger Oil

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



2 | 4
Scallions



1 | 2
Onion



1 | 2
Zucchini



¾ Cup | 1½ Cups
Jasmine Rice



10 oz | 20 oz
Ranch Steak



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



1.5 oz | 3 oz
Sesame Dressing
Contains: Sesame,
Soy, Wheat



1 oz | 2 oz
Sweet Thai Chili
Sauce



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

SWEET SOY GLAZE

A lightly sweetened blend of soy sauce,
vinegar, and nutty sesame oil

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 920



SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin.

BUST OUT

- Small pot
- Paper towels
- Large pan
- Small bowl
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (**3 TBSP** | **5 TBSP**)

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1 PREP

- **Wash and dry produce.**
- Peel and mince **ginger**. Trim and thinly slice **scallions**, separating whites from greens. Halve, peel, and thinly slice **onion**. Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons.



2 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water** (**2¼ cups for 4 servings**), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, 15-18 minutes. Keep covered off heat until ready to serve.



3 COOK STEAK

- While rice cooks, pat **steak*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Turn off heat; transfer to a cutting board. Wipe out pan.



4 MAKE SCALLION OIL

- In a small microwave-safe bowl, combine **ginger**, **scallion greens**, **2 TBSP oil** (**4 TBSP for 4 servings**), and a **pinch of salt**. Cover bowl with plastic wrap. Microwave until fragrant, 30 seconds. Stir and set aside.



5 COOK STIR-FRY

- Heat a **large drizzle of oil** in pan used for steak over medium-high heat. Add **scallion whites**, **onion**, and **zucchini**. Cook, stirring occasionally, until softened and lightly browned, 5-7 minutes.
- Stir in **sweet soy glaze**, **sesame dressing**, **chili sauce**, and **¼ cup water** (**½ cup for 4 servings**); cook, stirring, until sauce has thickened, 1-2 minutes. Season with **salt** and **pepper** to taste.



6 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Divide steak, **rice**, and **zucchini stir-fry** between plates in separate sections. Drizzle any **remaining sauce** from pan over steak. Spoon as much **scallion-ginger oil** over rice as you like.
- Garnish with **sesame seeds** and serve.

*Steak is fully cooked when internal temperature reaches 145°.