

# **INGREDIENTS**

2 PERSON | 4 PERSON



Scallions



Green Beans



2 TBSP | 4 TBSP Hoisin Sauce Contains: Soy, Wheat



1tsp | 1tsp Garlic Powder



1/2 Cup | 1 Cup Jasmine Rice



10 oz | 20 oz Ranch Steak



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 tsp | 2 tsp Sriracha 🖠



6 ml | 12 ml Ponzu Sauce Contains: Fish, Soy, Wheat



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!

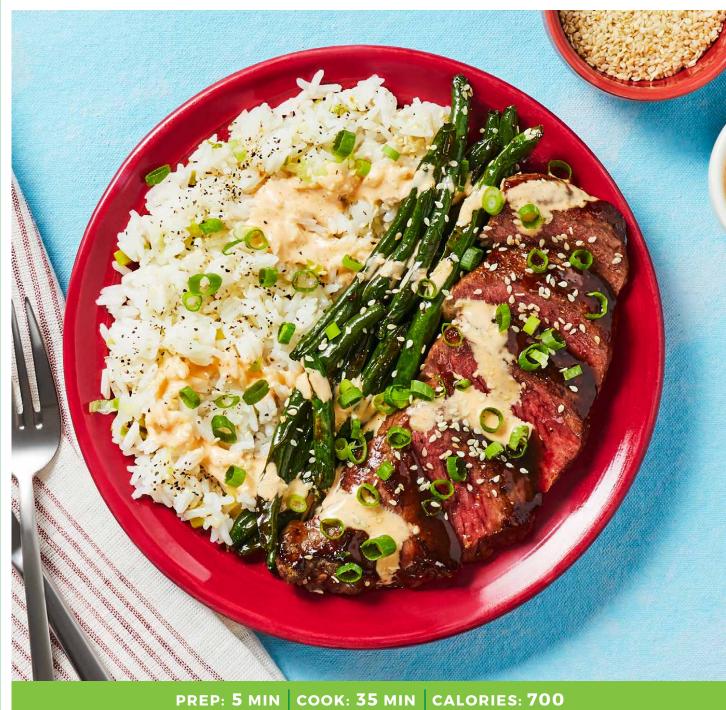
# **HELLO**

# **PONZU**

A citrusy, umami-packed sauce that's equal parts sweet and tart

# **HOISIN-GLAZED STEAK**

with Scallion Rice, Ponzu Green Beans & Sriracha Mayo





#### **UNDER COVER**

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes.

### **BUST OUT**

- · 2 Small bowls
- Paper towels
- Small pot
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)

  Contains: Milk

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# **1 PREP & MAKE GLAZE**

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Trim and thinly slice scallions, separating whites from greens. Trim green beans if necessary.
- In a small microwave-safe bowl, combine hoisin, ¼ tsp garlic powder (½ tsp for 4 servings), and 1 TBSP water (2 TBSP for 4). (You'll use more garlic powder later.) Microwave hoisin glaze until warmed through, 30 seconds.



## **2 COOK RICE**

- Heat a drizzle of oil in a small pot over medium-high heat. Add scallion whites: cook until softened. I minute.
- Stir in rice, ¾ cup water (1½ cups for 4 servings), and a big pinch of salt.
   Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



# **3 ROAST GREEN BEANS**

 While rice cooks, toss green beans on a baking sheet with a drizzle of oil, salt, and pepper. Roast on top rack until browned and tender, 10-12 minutes.



## **4 COOK STEAK**

- Meanwhile, 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. Add half the hoisin glaze; turn steak to coat. Transfer to a cutting board. Let rest at least 5 minutes, then thinly slice against the grain.



#### **5 MAKE SRIRACHA MAYO**

 Meanwhile, in a second small bowl, combine mayonnaise, remaining garlic powder to taste, and as much Sriracha as you like. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.



#### **6 FINISH & SERVE**

- Fluff rice with a fork; stir in 1 TBSP butter (2 TBSP for 4 servings) and season with salt and pepper. Toss green beans with ponzu and half the sesame seeds.
- Divide rice, green beans, and steak between plates. Drizzle steak with remaining hoisin glaze; drizzle everything with as much Sriracha mayo as you like. Top with scallion greens and as many remaining sesame seeds as you like. Serve.