



SOY-MARINATED STEAK

with Peanut Satay Sauce and Crispy Broccoli



HELLO



HOMEPLATE PEANUT BUTTER®
Made with all-natural ingredients, it's just like the peanut butter you loved as a kid.



Beef Stir-Fry



Jasmine Rice



Broccoli Florets



Soy Sauce
(Contains: Soy)



Garlic



Scallions



Lime



HomePlate Peanut Butter®
(Contains: Peanuts)

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 690

START STRONG

Planning ahead? You can marinate the beef in the ingredients called for in step 3 for up to three hours before cooking. This will make the meat all the more flavorful.

BUST OUT

- Small pot
- Zester
- Baking sheet
- Medium bowl
- Oil (5 tsp | 10 tsp)
- Sugar (4 tsp | 7 tsp)
- Large pan
- Small bowl

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Lime 1 | 2
- Scallions 2 | 4
- Broccoli Florets 8 oz | 16 oz
- Jasmine Rice ½ Cup | 1 Cup
- Beef Stir-Fry 10 oz | 20 oz
- Soy Sauce 4 tsp | 8 tsp
- HomePlate Peanut Butter* 1.15 oz | 2.3 oz

HELLO WINE



PAIR WITH

Lorem Ipsum Monterey County Red Blend, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Bring $\frac{3}{4}$ cup water and a pinch of **salt** to a boil in a small pot. Mince **garlic**. Zest **lime** until you have $\frac{1}{2}$ tsp zest, then cut into halves. Cut one half into wedges. Thinly slice **scallions**, keeping greens and whites separate.



4 MAKE PEANUT SAUCE

Heat a drizzle of **oil** in a large pan over low heat. Add **scallion whites** and remaining **garlic**. Cook, tossing, until fragrant, about 1 minute. Stir in **HomePlate Peanut Butter**, **2 tsp sugar**, and **1 tsp soy sauce** (you'll have a little soy sauce left over). Slowly pour in $\frac{1}{4}$ cup **water**, stirring to combine. Remove pan from heat, then stir in a squeeze of **lime**. Season with **salt** and **pepper**.



2 ROAST BROCCOLI AND COOK RICE

Toss **broccoli**, a drizzle of **oil**, and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until crispy, 15-20 minutes. Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes.



5 COOK BEEF

Transfer **peanut sauce** to a small bowl, then rinse and dry pan. Heat a drizzle of **oil** in it over medium-high heat. Add **beef** to pan and cook, tossing, until browned and cooked to desired doneness, 3-4 minutes. **TIP:** Cook beef in batches to avoid overcrowding.



3 MARINATE BEEF

In a medium bowl, toss together **beef**, half the **garlic**, **lime zest**, **1 TBSP soy sauce**, **2 tsp sugar**, and a large drizzle of **oil**. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Divide **rice** between plates, then top with **broccoli** and **beef**. Drizzle with **peanut sauce**. Garnish with **scallion greens**. Serve with **lime wedges** for squeezing over and any remaining peanut sauce on the side for dipping.

YUM!

Peanut sauce is also great for dressing up pasta, grilled chicken, or stir-fries.

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