



LIVELY LEMONGRASS STEAK STIR-FRY

with Green Beans and Bell Peppers



HELLO

LEMONGRASS

A staple in Southeast Asian cuisines, this herb packs a citrusy punch

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 580



Scallions



Red Bell Peppers



Basmati Rice



Sirloin Steak



Soy Sauce
(Contains: Soy)



Green Beans



Garlic



Lemongrass



Cornstarch



White Wine
Vinegar

START STRONG

Don't be shy in peeling away those outer layers of the lemongrass. You want to remove anything that feels dry and papery and use only the tender shoot in the center.

BUST OUT

- Medium pot
- Medium bowl
- Large pan
- Oil (2 tsp)
- Sugar (1 TBSP)

INGREDIENTS

Ingredient 4-person

• Scallions	4
• Green Beans	12 oz
• Red Bell Peppers	2
• Garlic	2 Cloves
• Basmati Rice	1½ Cups
• Lemongrass	1 Stalk
• Sirloin Steak	24 oz
• Cornstarch	2 TBSP
• Soy Sauce	4 TBSP
• White Wine Vinegar	2 TBSP

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1 PREP Wash and dry all produce. Bring **2½ cups water** and a pinch of **salt** to a boil in a medium pot. Trim **scallions**, then thinly slice, keeping greens and whites separate. Trim any stems from **green beans**, then cut into 1-inch pieces. Core, seed, and remove ribs from **bell peppers**, then thinly slice. Mince **garlic**.



4 STIR-FRY VEGGIES Heat another drizzle of **oil** in same pan over medium heat. Add **garlic**, **lemongrass**, and **scallion whites**. Cook, tossing, until softened, about 2 minutes. Add **green beans** and **bell peppers** and cook, tossing, until those are softened too, 5-7 minutes. Season with **salt** and **pepper**.



2 COOK RICE AND PREP LEMONGRASS Once water in pot is boiling, add **rice**, cover, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered. Meanwhile, trim bottom inch and papery shoots from **lemongrass**. Peel off outer layers until you get to tender core. Finely mince core.



5 FINISH STIR-FRY Add **steak**, **soy sauce**, **vinegar**, **3 TBSP water**, and **1 TBSP sugar** to pan. Cook, stirring frequently, until liquids have thickened and formed a smooth sauce, 1-2 minutes. Season with **salt** and **pepper**.



3 COAT AND SEAR STEAK Cut **steak** against grain into thin strips. Toss in a medium bowl with **cornstarch** and a large pinch of **salt** and **pepper** until coated. Heat a drizzle of **oil** in a large pan over high heat. Add steak and sear until browned but not entirely cooked through, about 1 minute per side. Remove from pan and set aside.



6 PLATE AND SERVE Fluff **rice** with a fork, then divide between plates. Top with **stir-fry**, then garnish with **scallion greens** and serve.

HEAVENLY!

If something smells amazing, it's the lemongrass warming up.