



**DOWNLOAD  
OUR APP!**  
Pick your meals,  
schedule  
deliveries, and  
more.


## PONZU CHILI STEAK BOWLS

with Snap Peas, Garlic Ginger Rice & Chili Mayo

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated

  
**Jasmine Rice**  
(1 | 2)

  
**Garlic**  
(1 Clove | 2 Cloves)

  
**Ginger** \*  
(1 | 2)

  
**Sugar Snap Peas** \*  
(1 | 2)

  
**Mayonnaise**  
(1 | 2)  
*Contains: Eggs*

  
**Sweet Thai Chili Sauce**  
(1 | 2)  
*Contains: Soy*

  
**Diced Steak** \*  
(1 | 2)

  
**Ponzu Sauce**  
(2 | 4)  
*Contains: Fish, Soy, Wheat*

PREP IN **10 MIN** READY IN **25 MIN**



If you chose a different side when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



**Green Beans** \*  
(1 | 2)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Cooking Oil**  
(2 tsp | 4 tsp)

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. [EveryPlate.com/referral](https://www.everyplate.com/referral)

**\$20**

Want to nail the perfect pot of rice? Once your water boils in step 2, immediately cover the pot with a tight-fitting lid and reduce the heat to the lowest setting. Let it simmer until no water remains (resisting the urge to peek!). Finally, let the pot sit off heat for a few minutes while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

**1.**



**Wash and dry produce.** Peel and finely chop or grate garlic. Peel and finely chop or grate ginger.

**2.**



Melt 1 TBSP butter (2 TBSP for 4 servings) in a small pot over medium-high heat. Add garlic and half the ginger. Cook, stirring, until fragrant, 30 seconds. Stir in rice, 1¼ cups water (2¼ cups for 4), 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.**



While rice cooks, trim and remove strings from snap peas by snapping off the stem end with your fingers and gently pulling (like you would a zipper). In a small bowl, combine mayonnaise with half the chili sauce (you'll use the rest later). Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper. Set aside.

↔ Trim green beans if necessary; halve crosswise.

**4.**



Heat a drizzle of oil in a large pan over medium-high heat. Add snap peas; cook, undisturbed, until charred on one side, 1–2 minutes. Continue to cook, stirring occasionally, until tender and charred all over, 1–2 minutes more. Transfer to a second small bowl and season with salt and pepper. Cover to keep warm.

↔ Swap in green beans for snap peas.

**5.**



Pat diced steak dry with paper towels. Heat a drizzle of oil in pan used for snap peas over high heat. Add steak and cook, stirring occasionally, until browned and cooked to desired doneness, 2–3 minutes. Add remaining ginger; cook until fragrant, 30 seconds. Stir in ponzu and remaining chili sauce until coated, 1–2 minutes. Remove from heat; season with salt and pepper.

**6.**



Fluff rice with a fork and season with salt and pepper. Divide rice between bowls. Top with glazed steak and snap peas in separate sections. Drizzle everything with chili mayo.

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