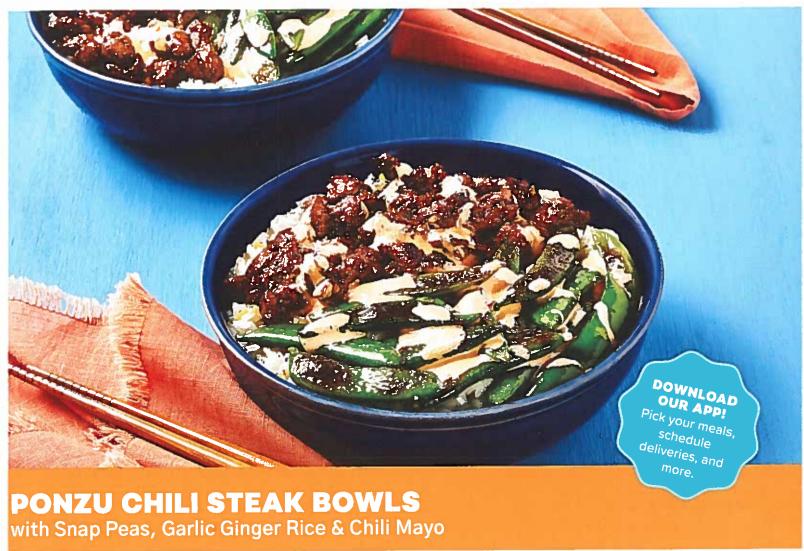
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EveryPlate



WHAT WE SEND (2 servings) 4 servings)

★ Keep refrigerated



(1 | 2)



(1 Clove | 2 Cloves)



(1|2)



Sugar Snap Peas! (1 | 2)



Mayonnaise (1 | 2) Contains: Eggs



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



Diced Steak* (112)





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

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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.





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





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, 1½ cups water (2½ 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.





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.



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.





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.





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**.