



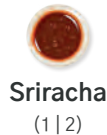
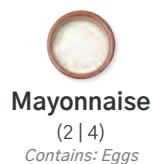
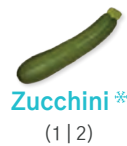
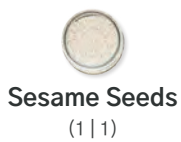
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HIBACHI-STYLE STEAK & RICE BOWLS

with Zucchini, Onion & Spicy Special Sauce

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



PREP IN **10 MIN** READY IN **30 MIN**



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



Shrimp 🍤
(1 | 2)
Contains: Shellfish

Cooking Oil 🍴

WHAT YOU'LL NEED

Kosher Salt
Black Pepper
Ketchup
(1 tsp | 2 tsp)

Butter
(2 TBSP | 3 TBSP)
Contains: Milk

Sugar
(½ tsp | 1 tsp)
Cooking Oil
(4 tsp | 8 tsp)

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Want to nail the perfect pot of rice? Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce 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. Trim and thinly slice **scallions**, separating whites from greens. Melt **1 TBSP butter** in a small pot over medium-high heat. Add **sesame seeds**; cook, stirring, until golden brown, 1–2 minutes. Transfer to a medium bowl. Add a **drizzle of oil** and **scallion whites** to same pot; cook, stirring, 30 seconds. Stir in **rice** and **1¼ cups water** (**2¼ cups for 4 servings**). 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.

2.



While rice cooks, trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Trim, peel, and cut **onion** into a large dice.

3.



In a small bowl, combine **mayonnaise**, **1 tsp Fry Seasoning** (**you'll use the rest later**), **1 tsp ketchup**, ½ tsp sugar, and **Sriracha** to taste. (**For 4 servings, use 2 tsp Fry Seasoning, 2 tsp ketchup, and 1 tsp sugar.**) Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.

4.



Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **zucchini** and **onion**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are tender and lightly charred, 7–9 minutes. Transfer to bowl with **toasted sesame seeds**; toss to combine.

5.



Pat **diced steak** dry with paper towels. Heat a **drizzle of oil** in pan used for veggies over high heat. Add steak, **remaining Fry Seasoning**, **salt**, and **pepper**. Cook, stirring occasionally, until browned and cooked to desired doneness, 2–3 minutes. Stir in **ponzu**, then turn off heat.

↔ Rinse **shrimp** under cold water, then pat dry with paper towels. Season all over with **remaining Fry Seasoning**, **salt**, and **pepper**. Heat a **large drizzle of oil** in pan used for veggies over high heat. Once pan is hot, add shrimp and cook, stirring occasionally, until opaque and cooked through, 3–4 minutes. Stir in **ponzu**, then turn off heat.

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

6.



Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and season with **salt** and **pepper**. Divide between shallow bowls. Top with **steak** and **veggies**. Drizzle with **spicy special sauce**. Garnish with **scallion greens**.

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