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PONZU CHILI STEAK BOWLS

with Charred Snap Peas, Chili Mayo & Garlic Ginger Rice

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ginger*
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Jasmine Rice
(1 | 2)



Mayonnaise
(1 | 2)
Contains: Eggs, Soy



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



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



Diced Steak*
(1 | 2)



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

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 2 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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CHEF'S TIP

In step 3, we instruct you to trim and remove the strings from the snap peas. Our fave way to do this? Simply snap off the stem end with your fingers and gently pull (like you would a zipper) until the string detaches from the pod. BOOM!



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, 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 **snap peas**; remove and discard strings.



4. Heat a **drizzle of oil** in a large pan over medium-high heat. Add **snap peas**; cook, without stirring, 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.



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 between bowls. Top with **glazed steak** and **charred snap peas** in separate sections. Drizzle everything with **chili mayo**.

Steak is fully cooked when internal temperature reaches 145 degrees.

WK15–89