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KUNG PAO BEEF BOWLS


with Green Bell Pepper & Peanuts


WHAT WE SEND (2 servings | 4 servings)


* Keep refrigerated


- 


Jasmine Rice
(1 | 2)
- 


Green Bell Pepper*
(1 | 2)
- 

Scallions*
(1 | 2)
- 

Ginger*
(1 | 2)
- 

Garlic
(4 Cloves | 8 Cloves)
- 

Peanuts
(1 | 2)
Contains: Peanuts
- 

Ground Beef*
(1 | 2)
- 

Sweet Soy Glaze
(1 | 2)
Contains: Soy, Wheat

PREP IN **5 MIN** READY IN **25 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.



Chicken Breast Strips
(1 | 2)

WHAT YOU'LL NEED

- Kosher Salt**
Black Pepper
- Cooking Oil**
(1 tsp | 2 tsp)
- Butter**
(1 TBSP | 2 TBSP)
Contains: Milk

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Can't imagine kung pao without a punch of heat? If you've got some on hand, drizzle your finished bowls with Sriracha!

1.



In a small pot, combine **rice**, **1¼ cups water** (**2¼ cups for 4 servings**), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–20 minutes. (**You'll start the veggie mixture after 10 minutes.**) Keep covered off heat until ready to serve.

2.



While rice cooks, **wash and dry produce**. Core, deseed, and dice **bell pepper** into 1-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and grate or finely chop **ginger** and **garlic**. Roughly chop **peanuts**.

3.



Once rice has cooked 10 minutes, heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and season with **salt** and **pepper**. Cook, stirring, until softened, 4–6 minutes. Add **scallion whites**, **ginger**, and **garlic**; cook until fragrant, 30 seconds.

4.



Add **beef** to pan with **veggie mixture** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–5 minutes. (**If there's excess grease in your pan, carefully pour it out.**)



Pat **chicken** dry with paper towels. Swap in chicken for beef. Cook, stirring occasionally, until chicken is lightly browned and cooked through, 4–6 minutes.

5.



Stir **sweet soy glaze** into pan. Taste and season with **salt** and **pepper**. Stir in **1 TBSP butter** (**2 TBSP for 4 servings**) until melted. Turn off heat.

6.



Fluff **rice** with a fork; season with **salt** to taste. Divide rice between bowls and top with **kung pao beef**. Sprinkle with **scallion greens** and **peanuts**.

*Ground Beef is fully cooked when internal temperature reaches 160 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.*

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