EveryPlate

5 MIN

25 MIN



WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Ground Beef* (1 | 2)



Green Bell Pepper* (1 | 2)

Peanuts (1 | 2)



White Rice (1 | 2)



(4 Cloves | 8 Cloves)



(1 | 2)



(1 | 2)Contains: Soy, Wheat

WHAT YOU'LL NEED

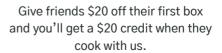
Kosher Salt **Black Pepper**

Butter Contains: Milk

Vegetable Oil (1 tsp | 2 tsp)

(1 TBSP | 2 TBSP)

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520



Can't imagine Kung Pao without a spicy kick? If you've got some on hand, drizzle your finished bowls with sriracha!



Place **rice** in a fine-mesh sieve and rinse until water runs clear. Add to a small pot along with **1 cup water** (2 cups for 4 servings) and a big pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.



While rice cooks, wash and dry all 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.



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.



Add beef to pan with veggies 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.)



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



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