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## KUNG PAO BEEF BOWLS

with Green Bell Pepper & Peanuts

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Ground Beef \***  
(1 | 2)



**Green Bell  
Pepper \***  
(1 | 2)



**White Rice**  
(1 | 2)



**Ginger \***  
(1 | 2)



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



**Scallions \***  
(1 | 2)



**Peanuts**  
(1 | 2)  
*Contains: Peanuts*



**Garlic**  
(4 Cloves | 8 Cloves)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Vegetable Oil**  
(1 tsp | 2 tsp)

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

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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**.