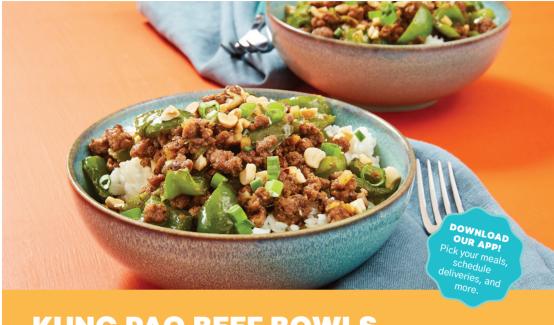
EveryPlate

5 MIN

25 MIN



KUNG PAO BEEF BOWLS

with Green Bell Pepper & Peanuts

WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Ground Beef* (1 | 2)



Pepper*

Green Bell (1 | 2)



Peanuts (1 | 2)



Jasmine Rice (1 | 2)



(4 Cloves | 8 Cloves)



(1 | 2)



(1 | 2)Contains: Soy, Wheat

WHAT YOU'LL NEED

Kosher Salt **Black Pepper**

Cooking Oil (1 tsp | 2 tsp)

Butter

(1 TBSP | 2 TBSP) Contains: Milk

CUSTOMPLATE



This dish is eligible for CustomPlate! Add, swap, upgrade, or double protein to your heart's content. Flip the menu over for cooking info on your new protein.

CHEF'S TIP

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

HAVE A CUSTOMPLATE?

ground beef? Cook through the recipe as instructed, swapping in chicken for beef in steps 4, 5, and 6. In step 4, pat chicken dry with paper towels. Cook, stirring occasionally, until browned and cooked through. 4–6 minutes.



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. Keep covered off heat 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 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.

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