



HOISIN-GLAZED STEAK

with Scallion Rice, Ponzu Green Beans & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



6 oz | 12 oz
Green Beans



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



1 tsp | 1 tsp
Garlic Powder



1/2 Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Ranch Steak



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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12 oz | 24 oz
Cauliflower Rice

Calories: 570



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 700



HELLO PONZU

A citrusy, umami-packed sauce that's equal parts sweet and tart

UNDER COVER

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes.

BUST OUT

- 2 Small bowls
- Paper towels
- Small pot
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP & MAKE GLAZE

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim **green beans** if necessary.
- In a small microwave-safe bowl, combine **hoisin**, **¼ tsp garlic powder** (**½ tsp for 4 servings**), and **1 TBSP water** (**2 TBSP for 4**). **(You'll use more garlic powder later.)** Microwave **hoisin glaze** until warmed through, 30 seconds.



4 COOK STEAK

- Meanwhile, pat **steak*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side. Add **half the hoisin glaze**; turn steak to coat. Transfer to a cutting board. Let rest at least 5 minutes, then thinly slice against the grain.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook until softened, 1 minute.
- Stir in **rice**, **¾ cup water** (**1½ 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, 15-18 minutes.
- Keep covered off heat until ready to serve.
- After cooking scallion whites, add **cauliflower rice** (no need to drain) and a **big pinch of salt and pepper**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. **(Save jasmine rice for another use.)**



5 MAKE SRIRACHA MAYO

- Meanwhile, in a second small bowl, combine **mayonnaise**, **remaining garlic powder** to taste, and as much **Sriracha** as you like. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 ROAST GREEN BEANS

- While rice cooks, toss **green beans** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, 10-12 minutes.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and season with **salt** and **pepper**. Toss **green beans** with **ponzu** and **half the sesame seeds**.
- Divide rice, green beans, and **steak** between plates. Drizzle steak with **remaining hoisin glaze**; drizzle everything with as much **Sriracha mayo** as you like. Top with **scallion greens** and as many remaining sesame seeds as you like. Serve.

*Steak is fully cooked when internal temperature reaches 145°.