



Ponzu-Marinated Steak and Bok Choy

with Sesame-Edamame Rice and Wasbi Mayo

20 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Beef Steak



Soy Sauce



Lime



Baby Bok Choy, chopped



Sesame Seeds



Wasabi Paste



Mayonnaise



Basmati Rice



Sesame Oil



Edamame

HELLO PONZU

Citrus and soy-based sauce used in Japanese cooking!

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Baking Sheet, Large Bowl, Measuring Cups, Paper Towels, Whisk, Small Bowl, Medium Pot, Measuring Spoons

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Soy Sauce	1 tbsp	2 tbsp
Lime	1	1
Baby Bok Choy, chopped	113 g	227 g
Sesame Seeds	1 tbsp	1 tbsp
Wasabi Paste 🍵	1 tsp	1 tsp
Mayonnaise	2 tbsp	2 tbsp
Basmati Rice	¾ cup	1 ½ cup
Sesame Oil	1 tbsp	1 tbsp
Edamame	56 g	113 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare, steak size will affect doneness.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. COOK RICE

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. MAKE PONZU SAUCE

Juice the **lime**. Whisk together the **soy sauce**, **lime juice** and **½ tsp sugar** (dbl for 4 ppl) in a large bowl. Set aside. Once the **steak** is finished cooking, add the **steaks** to the large bowl. Toss to coat **steaks** with **ponzu sauce** and set aside.



2. COOK STEAK

While the **rice** cooks, pat the **steaks** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **steaks**. Sear until golden-brown, 1-2 min per side. (It's okay if it doesn't cook all the way through at this step!) Remove the pan from the heat and transfer the **steak** to a baking sheet. Broil in the **middle** of the oven, until cooked to desired doneness, 5-8 min. **



5. MAKE MAYO AND FINISH RICE

Stir together the **mayo**, **1 tsp water**, **½ tsp sugar** and **½ tsp wasabi paste** in a small bowl. Set aside. Once the **rice** is cooked, fluff with a fork. Season with **salt**. Stir in the **edamame** until warmed through, 1 min.



3. COOK BOK CHOY

While the **steaks** broil, add the **sesame oil**, then the **bok choy** to the same pan. Cook, stirring often until tender-crisp, 2-3 min. Season with **salt** and **pepper**. Transfer to a plate and cover to keep warm.



6. FINISH AND SERVE

Thinly slice **steak**. Divide the **edamame rice** between bowls. Top with the **bok choy**, then the **steak**. Drizzle over the **ponzu sauce**, then the **wasabi mayo**. Sprinkle over the **sesame seeds**.

Dinner Solved!