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#### **Ingredients**

Customized ingredients



10 oz Thinly Sliced Beef 🔄

SWAPPED FOR:



1 8-oz Flank Steak 🔄



1 piece Ginger



1 Tbsp Mirin<sup>1</sup>



½ cup Long Grain White Rice



3 oz Shishito Peppers



1 Persimmon



1 Tbsp Rice Vinegar



4 oz Mushrooms



2 cloves Garlic



3 Tbsps Soy-Miso Sauce



¼ cup Cornstarch



# Cook along on the app

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<sup>1.</sup> salted cooking wine

<sup>\*</sup>Ingredients may be replaced and quantities may vary.



#### "Alexa, find Blue Apron recipes."

### Prepare the ingredients & marinate the persimmon

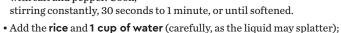
- · Wash and dry the fresh produce.
- Peel and finely chop 2 cloves of garlic.
- Core and small dice the persimmon. Place in a bowl. Add the mirin and vinegar; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



- Thinly slice the mushrooms.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Cut off and discard the stems of the **peppers**; cut into 1-inch pieces. Thoroughly wash your hands, knife, and cutting board immediately after handling.

## 2 Make the persimmon rice

- · Meanwhile, carefully rinse the rice (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the chopped garlic; season with salt and pepper. Cook,



heat to boiling on high. • Once boiling, reduce the heat to low. Cover and cook, without stirring, 13

to 15 minutes, or until the water has been absorbed and the rice is tender.

• Turn off the heat and fluff with a fork. Stir in the marinated persimmon (including any liquid). Taste, then season with salt and pepper if desired.

# 3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the sliced mushrooms and pepper pieces in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper.



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#### Step 3 continued:

- Add the **chopped ginger**. Cook, stirring occasionally, 2 to 3 minutes, or until browned and softened.
- Transfer to a bowl and cover with foil to keep warm.
- · Wipe out the pan.

### 4 Cook the beef & serve your dish

- Separate the **beef**; pat dry with paper towels. Place in a bowl; season with salt and pepper. Add the cornstarch and toss to thoroughly coat.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned beef in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until the beef is just cooked through.
- Add the soy-miso sauce, cooked vegetables, and 2 tablespoons of water. Cook, stirring occasionally, 1 to 2 minutes, or until coated.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the finished beef and vegetables over the persimmon rice. Enjoy!

### **CUSTOMIZED STEP 4** If you chose Flank Steak

- Pat the **steak** dry with paper towels; season with salt and pepper on both sides (you'll omit the cornstarch for steak).
- In the same pan, heat 2 teaspoons of olive oil on medium-high
- Add the seasoned steak. Cook 3 to 5 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*
- Leaving any browned bits (or fond) in the pan, transfer the steak to a cutting board; let rest at least 5 minutes.
- To the pan, add the soy-miso sauce, cooked vegetables, and 2 tablespoons of water. Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until coated.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the rested steak; thinly slice crosswise against the grain.
- Serve the sliced steak and finished vegetables over the persimmon rice. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steak an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.



