

Glazed Beef & Crispy Rice

with Sautéed Green Beans & Peppers

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



18 oz Thinly Sliced Beef



2 Bell Peppers



2 Tbsps Vegetarian Ponzu Sauce



1 1/8 cups Brown Rice



1/3 cup Asian-Style Sautéed Aromatics



1 tsp Furikake



3/4 lb Green Beans



1/3 cup Savory Black Bean-Chile Sauce



Serve with Blue Apron wine that has this symbol
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"Alexa, find Blue Apron recipes."

1 Cook the rice

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **rice** and cook, uncovered, 17 to 19 minutes, or until tender. Turn off the heat.
- Drain thoroughly.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard any stem ends from the **green beans**; cut into 1-inch pieces.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.



3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat the **sautéed aromatics** on medium-high until hot.
- Add the **green bean pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **diced peppers**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to bowl; cover with foil to keep warm.
- Wipe out the pan.



4 Cook & glaze the beef

- Separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In the same pan, heat a drizzle 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.
- Add the **black bean-chile sauce** (carefully, as the liquid may splatter) and **2 tablespoons of water**. Cook, stirring frequently, 2 to 3 minutes, or until the beef is coated and just cooked through.
- Transfer to a bowl; cover with foil to keep warm.
- Rinse and wipe out the pan.



5 Crisp the rice & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **cooked rice** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned and slightly crispy.
- Add the **cooked vegetables** and **ponzu sauce**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat.
- Serve the **crisped rice and vegetables** topped with the **glazed beef** (including any remaining glaze from the bowl). Garnish with the **furikake**. Enjoy!

