



Ponzu-Marinated Steak and Bok Choy

with Edamame Rice and Sriracha Mayo

20-min



-  Beef Steak
-  Soy Sauce
-  Lime
-  Shanghai Bok Choy
-  Sesame Seeds
-  Mayonnaise
-  Basmati Rice
-  Sesame Oil
-  Sriracha
-  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

Baking sheet, measuring spoons, medium pot, large bowl, small bowl, measuring cups, whisk, large non-stick pan, paper towels, aluminum foil

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Soy Sauce	1 tbsp	2 tbsp
Lime	1	1
Shanghai Bok Choy	113 g	226 g
Sesame Seeds	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Basmati Rice	¾ cup	1 ½ cup
Sesame Oil	½ tbsp	1 tbsp
Sriracha 🌶️	2 tsp	4 tsp
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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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.



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. Remove the pan from the heat and transfer the **steak** to a foil-lined baking sheet. Broil in the **middle** of the oven, until cooked to desired doneness, 5-8 min.**



Cook veggies

While the **steaks** broil, chop the **bok choy** into ¼-inch pieces. Add **½ tbsp sesame oil** (dbl for 4 ppl), 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. Add the **edamame** and **1 tsp oil** (dbl for 4 ppl) to the same pan. Cook, stirring often until tender, 2-3 min. Set aside.



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.



Make mayo and finish rice

Stir together the **sriracha**, **mayo**, **1 tsp water** and **½ tsp sugar** (dbl for 4 ppl) in a small bowl. Set aside. Once the **rice** is cooked, fluff with a fork and stir in the **cooked edamame**. Season with **salt**.



Finish and serve

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

Dinner Solved!