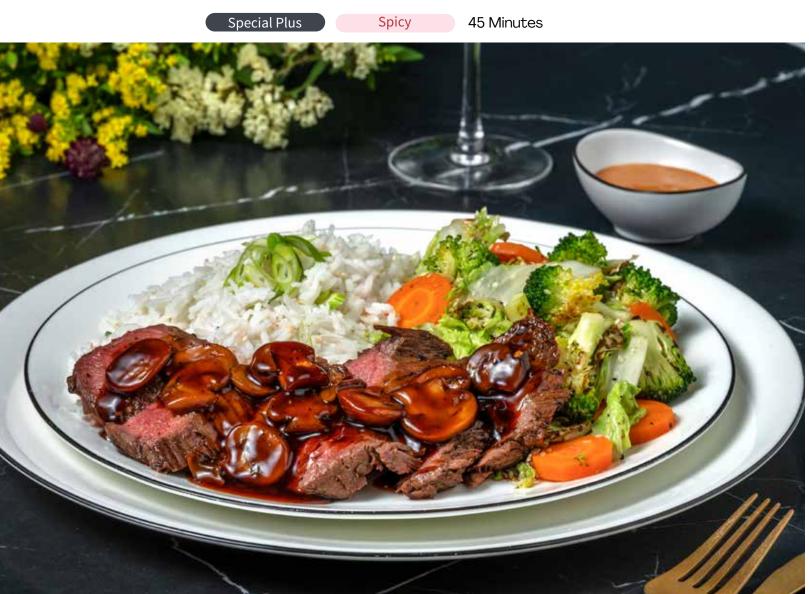


Teppanyaki-Inspired Striploin Steak

with Yum-Yum Sauce and Toasted Sesame Veggies





Issue with your meal? Scan the QR code to share your feedback.







Striploin Steak







Vegetable Mix





Zesty Garlic Blend

Green Onion



Mayonnaise



Teriyaki Sauce







Soy Sauce Mirin





Sesame Seeds

Sesame Oil

HELLO TEPPANYAKI

Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

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

Ingredients

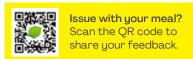
	2 Person	4 Person
Striploin Steak	370 g	740 g
Jasmine Rice	¾ cup	1 ½ cups
Vegetable Mix	170 g	340 g
Mushrooms	113 g	227 g
Zesty Garlic Blend	1 tbsp	2 tbsp
Green Onion	2	4
Mayonnaise	4 tbsp	8 tbsp
Teriyaki Sauce	4 tbsp	8 tbsp
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Sriracha 🤳	2 tsp	4 tsp
Sesame Seeds	1 tbsp	2 tbsp
Sesame Oil	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1/4 tsp	½ 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 the website or app for the as-prepared recipe nutritional information.

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





Cook rice

- Using a strainer, rinse rice until water runs clear. Drain well.
- Add rice, 1 cup (2 cups) water and $\frac{1}{4}$ tsp ($\frac{1}{2}$ tsp) salt to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Prep and toast sesame seeds

- Meanwhile, heat a large non-stick pan over medium heat.
- While the pan heats, thinly slice mushrooms.
- Thinly slice green onions.
- When the pan is hot, add **sesame seeds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (TIP: Keep your eye on sesame seeds so they don't burn!)
- Transfer to a plate.



Cook steak

- Heat a medium non-stick pan (use a large nonstick pan for 4 ppl) over medium-high heat.
- While the pan heats, pat **steak** dry with paper towels. Season with **salt**, **pepper** and **2 tsp** (4 tsp) **Zesty Garlic Blend**.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then steak. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer steak to an unlined baking sheet. Broil in the middle of the oven, flipping halfway, until cooked to desired doneness, 5-8 min.**
- When steak is done, transfer to a cutting board. Cover loosely with foil. Set aside to rest, 3-5 min.



Make sauces

- Meanwhile, combine mayo, sriracha, ¼ tsp (½ tsp) sugar, 1 tsp (2 tsp) sesame oil and 1 tbsp (2 tbsp) soy sauce mirin blend in a small bowl.
 (NOTE: This is your yum-yum sauce!)
- Reheat the same pan (from step 3) over medium.
- When hot, add 1 tbsp (2 tbsp) butter, then mushrooms. Cook, stirring often, until goldenbrown, 5-6.
- Add teriyaki sauce, remaining soy sauce mirin blend and ¼ cup (½ cup) water to the pan with mushrooms. Bring to a simmer. Cook, stirring often, until sauce thickens slightly, 2-4 min.
- Remove from heat. Season with **salt** and **pepper**, to taste.



Stir-fry veggies

- Meanwhile, reheat the same pan (from step 2) over medium-high.
- When hot, add vegetable mix, remaining Zesty Garlic Blend and ¼ cup (⅓ cup) water. Cook, stirring often, until veggies are tender-crisp and water is absorbed, 5-7 min.
- Remove from heat, then add half the sesame seeds and remaining sesame oil over top.
 Season with salt and pepper, to taste, then toss to coat.



Finish and serve

- Fluff rice with a fork. Stir in 1 tbsp (2 tbsp) butter, half the green onions and remaining sesame seeds.
- Thinly slice steak. Stir any steak resting juices into mushroom teriyaki sauce.
- Divide **steak**, **veggies** and **rice** between plates. Sprinkle **remaining green onions** over top.
- Drizzle mushroom teriyaki sauce over steak.
- Serve yum-yum sauce alongside.

Dinner Solved!