

Stir Fried Lemongrass Beef & Basil Bowl

2 SERVINGS | **HANDS ON TIME: 20 minutes** | **TOTAL TIME: 50 minutes**

Peeler Ranch Beef Stir Fry Cut, thawed
Farmhouse Kitchen Lemongrass Sauce, thawed
Engel Farms & Orchards Shishito Peppers, stem removed, seeds discarded (optional)
Gundermann Acres Zucchini, washed, ends trimmed
Gulf Pacific Brown Rice
Patty's Herbs Basil, leaves picked, washed and dried
Farmhouse Kitchen Pickled Carrots
Salt and pepper
Olive or vegetable oil

STEP 1 Prepare the brown rice in a rice cooker (if available) or cook over the stove top. To cook on the stove top, bring 8 cups of water to a boil in a large saucepan. When the water reaches a boil, add 1 tbsp. salt and brown rice. Boil the rice, stirring occasionally, until tender, approximately 35-40 minutes. Taste the rice to see if it's cooked to your preferred texture. Cook for an additional 5 minutes, if needed. Drain well and return to pot. Keep covered until ready to serve.

STEP 2 While the rice is cooking, prepare the vegetables. Chop the zucchini into 1/2" thick half moons and chop the shishito peppers into thick rings or leave whole. Pick, wash and dry whole basil leaves, and set aside.

STEP 3 About 15 minutes before the rice finishes cooking, prepare the beef. Pat the beef dry with paper towels and cut into small, uniform pieces, about 1-inch. Place a large saute pan over high heat. When the pan is hot, add 1 tbsp. oil and the beef in a single layer. Season with 1/2 tsp. salt and pepper. Brown in batches, as needed, depending on the size of your pan. Cook for 1 minute, flipping when browned, and allow the second side to brown for an additional 1-2 minutes. Transfer the browned beef to a clean bowl.

STEP 4 Return the pan over medium-high heat and add the zucchini. Add more oil, if needed. Saute for 2-3 minutes until lightly browned. Add the shishito peppers. Season with 1/4 tsp. salt and pepper. Saute for an additional 2-3 minutes until peppers just begin to soften. Transfer vegetables to the bowl with beef.

STEP 5 Add the lemongrass sauce and deglaze the pan. Use a wooden spoon to scrape the bottom of pan to release the flavorful crust that will have developed. Reduce the heat to medium and simmer the sauce, uncovered, until liquid is reduced by a fourth or so, 3-5 minutes. Add the beef and vegetables back to the pan and stir to coat in sauce. Season with salt and pepper to taste.

STEP 6 To serve, add the brown rice to serving bowls. Top with beef, vegetables and lemongrass sauce. Garnish with pickled carrots and torn fresh basil.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Beef Stir Fry Cut - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Lemongrass Sauce - Keep frozen until 24-48 hrs before ready to use. Thaw in the refrigerator overnight.

(Ingredients: Peeler Ranch beef bones, Phoenix Farms onion, Fruitful Hill Farms rose garlic, ginger, Johnson's Backyard Garden lemongrass, cilantro, Bouldin Food Forest Thai basil, white pepper, salt, tamari, brown sugar)

Shishito Peppers - Store in paper bag inside refrigerator crisper drawer until ready to use.

Zucchini - Store in a plastic bag in the crisper drawer of the refrigerator. Use within 5 days.

Brown Rice - Store in a cool dry place in the kitchen.

Basil - Trim stems, store upright in a small glass of water and cover leaves with a small plastic bag. Store in the refrigerator, use within 5 days.

Pickled Carrots - Store in the refrigerator. Use within 5 days.

(Ingredients: Johnson's Backyard Garden carrots, Fruitful Hill Farm rose garlic, Gray Gardens Thai chile peppers, distilled vinegar, sugar, fish sauce)

***Not made with gluten, dairy, egg, nuts, fish or shellfish containing ingredients.**

****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

Stir Fried Lemongrass Beef & Basil Bowl

4 SERVINGS | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 6-8 hours**

Peeler Ranch Beef Stir Fry Cut, thawed
Farmhouse Kitchen Lemongrass Sauce, thawed
Engel Farms & Orchards Shishito Peppers, stem removed, seeds discarded (optional)
Gundermann Acres Zucchini, washed, ends trimmed
Gulf Pacific Brown Rice
Patty's Herbs Basil, leaves picked, washed and dried
Farmhouse Kitchen Pickled Carrots
Salt and pepper
Olive or vegetable oil

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