



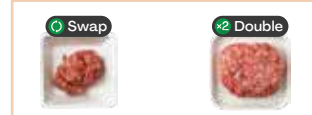
# Sticky Ginger Beef and Rice Bowls

with Marinated Veggies and Snow Peas

20 Minutes

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Turkey 250 g | 500 g      Ground Beef 500 g | 1000 g

Ground Beef 250 g | 500 g      Jasmine Rice ¼ cup | 1 ½ cups

Carrot, julienned 56 g | 113 g      Crispy Shallots 28 g | 56 g

Ginger-Garlic Puree 2 tbsp | 4 tbsp      Snow Peas 113 g | 227 g

Seasoned Rice Vinegar 1 tbsp | 2 tbsp      Mayonnaise 4 tbsp | 8 tbsp

Honey 1 | 2      Soy Sauce 2 tbsp | 4 tbsp

Mini Cucumber 1 | 2

**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.

**Pantry items** | Unsalted butter, oil, sugar, salt, pepper

**Cooking utensils** | Large non-stick pan, measuring cups, measuring spoons, medium bowl, medium pot, small bowl, whisk

1



### Make ginger rice

- Before starting, wash and dry all produce.
- Add 1 ¼ cups (2 ½ cups) water and ¼ tsp (½ tsp) salt to a medium pot.
- Cover and bring to a boil over high heat.

- Add **rice**, ½ **tbsp** (1 **tbsp**) **ginger-garlic puree** and **1 tbsp** (2 **tbsp**) **butter** to the **boiling water**. Stir to combine.
- Once boiling, reduce heat to low.
- Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

4



### Cook snow peas

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **snow peas**. Season with **salt** and **pepper**.
- Cook, stirring often, until tender-crisp, 3-4 min. Remove from heat.
- Transfer **snow peas** to a plate, then cover to keep warm.

2



### Prep

- Meanwhile, thinly slice **cucumbers**.
- Trim **snow peas**.
- Combine **mayo** and ½ **tbsp** (1 **tbsp**) **soy sauce** in a small bowl.

3



### Marinate veggies

- Add **vinegar** and ½ **tsp** (1 **tsp**) **sugar** to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers** and **carrots**. Toss to coat. Set aside.

5



### Cook beef

[Swap](#) | [Ground Turkey](#)

[\\*2 Double](#) | [Ground Beef](#)

- Reheat the same pan over medium-high.
- When the pan is hot, add **beef** to the dry pan.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. **\*\***
- Carefully drain and discard excess fat.
- Add **remaining ginger-garlic puree**. Cook, stirring to combine, until fragrant, 30 sec.
- Remove from heat, then add **honey** and **remaining soy sauce**.
- Season with **pepper**, then stir to combine.

6



### Finish and serve

- Fluff **rice** with a fork.
- Divide **rice** between bowls. Top with **beef**, **snow peas** and **marinated veggies**.
- Drizzle **mayo mixture** over top and sprinkle with **crispy shallots**.

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

### 5 | Cook turkey

[Swap](#) | [Ground Turkey](#)

If you've opted to get **turkey**, add ½ **tbsp** (1 **tbsp**) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **beef**. **\*\***

### 5 | Cook beef

[\\*2 Double](#) | [Ground Beef](#)

If you've opted for **double beef**, cook it in the same way the recipe instructs you to cook the **regular portion of beef**. Work in batches, if necessary.

**\*\*** Cook to a minimum internal temperature of 74°C/165°F.