



Quick Ginger and Steak Stir-Fry with Bok Choy

20-min



Beef Steak



Ginger-Garlic Puree



Beef Broth Concentrate



Soy Sauce



Honey-Garlic Sauce



Jasmine Rice



Bok Choy, chopped



Green Onion



Crispy Shallots



Carrot



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HELLO GINGER

Peel ginger using a spoon's edge - you'll be able to maneuver around the knobby bits more easily!

Start here

- Before starting, add 1 $\frac{1}{4}$ cups water and $\frac{1}{8}$ tsp salt (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust out

Vegetable peeler, measuring spoons, medium pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Ginger-Garlic Puree	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
Soy Sauce	1 tbsp	2 tbsp
Honey-Garlic Sauce	4 tbsp	8 tbsp
Jasmine Rice	$\frac{3}{4}$ cup	1 $\frac{1}{2}$ cups
Bok Choy, chopped	113 g	227 g
Green Onion	2	4
Crispy Shallots	28 g	56 g
Carrot	170 g	340 g
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.

Contact

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Cook rice

- Add **rice** to the **boiling water**, then reduce heat to medium-low.
- Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Start stir-fry

- Add **1 tbsp oil** to the same pan, then **half the garlic-ginger puree** (use all for 4 ppl), **bok choy** and **carrots**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 1 tbsp oil per batch, if necessary.)
- Cook, stirring often, until tender-crisp, 2-3 min.
- Season with **salt** and **pepper**.



Prep

- Meanwhile, peel, then cut **carrot** into $\frac{1}{4}$ -inch half-moons.
- Thinly slice **green onions**.
- Whisk together **broth concentrate**, **soy sauce**, **honey-garlic sauce** and **$\frac{1}{3}$ cup water** (dbl for 4 ppl) in a small bowl. Set aside.
- Pat **steaks** dry with paper towels, then season all over with **salt** and **pepper**.



Finish stir-fry

- Add **sauce** to the pan with **veggies**.
- Cook, stirring often, until **sauce** thickens slightly, 3-4 min.



Pan-fry steaks

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steaks**. Pan-fry until cooked to desired doneness, 4-6 min per side.**
- Transfer **steaks** to a cutting board to rest.
- Carefully wipe the pan clean.



Finish and serve

- Fluff **rice** with a fork, then stir in **green onions**.
- Thinly slice **steaks**.
- Stir **steak** into the pan with **veggies and sauce**.
- Divide **rice** between bowls, then top with **ginger steak stir-fry**.
- Sprinkle **crispy shallots** over top.

Dinner Solved!