



Saucy Mongolian Beef

with Garlicky Vegetables

FAMILY 30 Minutes



Beef Strips



Jasmine Rice



Sweet Bell Pepper



Broccoli, florets



Garlic



Ginger



Hoisin-Soy Sauce Blend



Green Onions



Rice Vinegar



Cornstarch

HELLO MONGOLIAN BEEF

Beef is cooked, then coated in a delicious rich sauce made of rice vinegar, hoisin-soy and sugar

Start Strong

Before starting, wash and dry all produce.

Bust Out

Measuring Cups, Measuring Spoons, Paper Towels, Medium Pot, Large Non-Stick Pan, Whisk, Medium Bowl

Ingredients

	4 Person
Beef Strips	570 g
Jasmine Rice	1 ½ cup
Sweet Bell Pepper	160 g
Broccoli, florets	454 g
Garlic	9 g
Ginger	30 g
Hoisin-Soy Sauce Blend	½ cup
Green Onions	4
Rice Vinegar	2 tbsp
Cornstarch	2 tbsp
Sugar*	2 tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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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1. COOK RICE

Peel, then finely grate **ginger**. Heat a medium pot over medium heat. When hot, add **1 tbsp oil**, then **half the ginger**. Cook, stirring often, until fragrant, 1 min. Add **rice** and **2 ½ cups water**. Cover and bring to a boil over high heat. Once boiling, reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. COOK BEEF

When all **veggies** are done, using the same pan, add **½ tbsp oil**, then **half the beef**. Cook, stirring occasionally, until cooked through, 3-5 min. Whisk together **1 cup water**, **cornstarch**, **rice vinegar**, **hoisin-soy sauce** and **2 tsp sugar** in a medium bowl. Set aside. When first batch of **beef** is done, transfer to a plate, then repeat with another **½ tbsp oil** and **remaining beef**.



2. PREP

While **rice** cooks, core, cut **peppers** into ¼-inch pieces. Cut **broccoli** into bite-sized pieces. Thinly slice **green onions**. Peel, then mince or grate **garlic**. Pat **beef** dry with paper towels, then cut larger pieces in half. Season with **salt** and **pepper**.



5. ASSEMBLE STIR-FRY

Add **garlic**, **all beef**, **all veggies** and **remaining ginger** to the same pan. Stir together, until fragrant, 1-2 min. Add **sauce** from the medium bowl. Cook, stirring often, until **sauce** slightly thickens and **veggies** are coated, 2-3 min.



3. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **half the peppers** and **half the broccoli**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Transfer to a plate, then repeat with another **1 tbsp oil** and **remaining veggies**.



6. FINISH AND SERVE

Fluff **rice** with a fork, then stir in **half the green onions** and season with **salt**. Divide **rice** and **Mongolian beef** between bowls. Spoon any **remaining sauce** from the pan over **beef**. Sprinkle over **remaining green onions**.

Dinner Solved!