



Sticky Ginger Beef and Rice Bowls

with Marinated Cucumbers and Snap Peas

Quick

25 Minutes



Ground Beef



Jasmine Rice



Carrot, julienned



Crispy Shallots



Sesame Seeds



Soy Sauce



Ginger



Sugar Snap Peas



Rice Vinegar



Mayonnaise



Honey



Mini Cucumber

HELLO HONEY

A naturally sweet ingredient that's a great sugar alternative!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, grater, measuring spoons, medium pot, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Carrot, julienned	56 g	113 g
Crispy Shallots	28 g	56 g
Sesame Seeds	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Ginger	15 g	30 g
Sugar Snap Peas	113 g	227 g
Rice Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Honey	1 tbsp	2 tbsp
Mini Cucumber	66 g	132 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/165°F.

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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1



Make ginger rice

- Peel, then mince or grate **1 tbsp ginger** (dbl for 4 ppl).
- Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice** and **half the ginger**. Cook, stirring often, until fragrant, 1-2 min.
- Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) 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.

4



Cook snap peas

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

2



Prep

- Meanwhile, thinly slice **cucumber**.
- Stir together **mayo**, **half the sesame seeds** and **half the soy sauce** in a small bowl.

5



Cook beef

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

3



Marinate veggies

- Add **vinegar**, **½ tsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers**, **carrots** and **remaining sesame seeds**. Toss to coat.

6



Finish and serve

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

Dinner Solved!