



Sticky Ginger Beef and Rice Bowls

with Marinated Veggies and Snap Peas

Quick

25 Minutes



Ground Beef



Jasmine Rice



Carrot, julienned



Crispy Shallots



Soy Sauce



Ginger-Garlic Puree



Sugar Snap Peas



Rice Vinegar



Mayonnaise



Honey



Radish



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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, 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	1½ cups
Carrot, julienned	56 g	113 g
Crispy Shallots	28 g	56 g
Soy Sauce	2 tbsp	4 tbsp
Ginger-Garlic Puree	1 tbsp	2 tbsp
Sugar Snap Peas	113 g	227 g
Rice Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Honey	1 tbsp	2 tbsp
Radish	3	6
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°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

- Heat a medium pot over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice** and **½ tbsp ginger-garlic puree** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1-2 min.
- Add **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) and bring to a boil over high.
- 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

- 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 **radishes**.
- Trim **snap peas**.
- Combine **mayo** and **half the soy sauce** in a small bowl.



5 Cook beef

- Heat the same pan over medium-high.
- When 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 **½ tbsp ginger-garlic puree** (dbl for 4 ppl). Cook, stirring to combine, until fragrant, 30 sec.
- Remove the pan from heat, then add **honey** and **remaining soy sauce**. Season with **pepper**, then stir to combine.



3 Marinate veggies

- Add **vinegar** and **½ tsp sugar** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **radishes** and **carrots**. Toss to coat. Set aside.



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 and sprinkle with **crispy shallots**.

Dinner Solved!