



Sticky Ginger Beef and Rice Bowls

with Marinated Veggies and Snow Peas

Quick

20 Minutes

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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)



↻ Swap



Ground Pork
250 g | 500 g

↻ Swap



Protein Shreds
200 g | 400 g



Ground Beef
250 g | 500 g



Jasmine Rice
¾ cup | 1 ½ cup



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



Snow Peas
113 g | 227 g



Rice Vinegar
1 tbsp | 2 tbsp



Mayonnaise
4 tbsp | 8 tbsp



Honey
1 tbsp | 2 tbsp



Radish
3 | 6

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 | Oil*, sugar*, salt*, pepper*

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

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** and **½ tbsp** (1 tbsp) **ginger-garlic puree** 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.

2



Prep

- Meanwhile, thinly slice **radishes**.
- Trim snow **peas**.
- Combine **mayo** and **half the 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 **radishes** and **carrots**. Toss to coat. Set aside.

4



Cook snow peas

- Heat a large non-stick pan over medium-high heat.
- When 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.

5



Cook beef

- [Swap | Ground Pork](#)
- [Swap | Protein Strips](#)
- Reheat 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** (2 tbsp) **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 ground pork

[Swap | Ground Pork](#)

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the **beef****.

5 | Cook protein strips

[Swap | Protein Strips](#)

If you've opted to get **protein shreds**, add **½ tbsp** (1 tbsp) **oil** to the pan, then add **protein shreds**. Cook it the same way as the **beef**, until crispy. No need to drain excess fat.

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



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