



# Sticky Ginger Beef and Rice Bowls

with Marinated Veggies and Snow Peas

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)



 	 
Ground Turkey 250 g   500 g	Tofu 56 g   113 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   2
	
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 Turkey

Swap | Tofu

- 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 **remaining 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 turkey

Swap | Ground Turkey

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**, disregarding instructions to drain fat.\*\*

### 5 | Cook tofu

Swap | Tofu

If you've opted to get **tofu**, pat dry with paper towels, then crumble into pea-sized pieces. Cook **tofu** in the same way the recipe instructs you to cook the **beef**, until crispy, 6-7 min. No need to drain and discard fat.



Issue with your meal? Scan the QR code to share your feedback.

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