

# HELLO Sticky Ginger Beef and Rice Bowls with Marinated Vaggies and Snow Poos

with Marinated Veggies and Snow Peas

20 Minutes





250 g | 500 g

1 | 2



**Ground Beef** 



250 g | 500 g

Jasmine Rice 3/4 cup | 1 ½ cups



Carrot, julienned



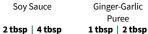
Crispy Shallots

28 g | 56 g

56 g | 113 g









Snow Peas 113 g | 227 g



Rice Vinegar 1 tbsp | 2 tbsp



Mayonnaise 4 tbsp | 8 tbsp



1 | 2



Radish 3 | 6









×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 🎥



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



#### 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 1/2 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.



#### Prep

- Meanwhile, thinly slice radishes.
- Trim snow peas.
- Combine mayo and half the soy sauce in a small bowl.



#### 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.



#### 5 | Cook tofu

the beef.\*

Measurements

5 | Cook turkey

Swap | Ground Turkey

If you've opted to get turkey, add 1 tbsp (2 tbsp) oil to the pan, then turkey. Cook it in the same way the recipe instructs you to cook

within steps

#### Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. When the pan is hot, add 1 tbsp (2 tbsp) oil, then tofu. Cook it in the same way the recipe instructs you to cook the **beef**, until golden-brown all over, 6-7 min. Disregard instructions to drain excess fat.

1 tbsp

(2 tbsp)

oil



## Cook snow peas

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



O Swap | Ground Turkey

#### 🗘 Swap | Tofu 🕽

- Reheat the same pan over medium-high.
- When the pan is 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 (1 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.



### 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.



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