



Vietnamese-Inspired Basil Beef

with Peppers and Garlic-Lime Rice

Quick

Spicy

25 Minutes



Ground Beef



Basmati Rice



Sweet Bell Pepper



Onion, sliced



Garlic Puree



Red Chili Pepper



Basil



Lime



Vegetarian Oyster Sauce



Sweet Chili Sauce



Cornstarch

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Onion, sliced	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Red Chili Pepper 🌶️	1	2
Basil	7 g	7 g
Lime	1	1
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Sweet Chili Sauce 🌶️	2 tbsp	4 tbsp
Cornstarch	1 tbsp	2 tbsp
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.

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Cook rice

Heat a medium pot over medium heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **rice** and **half the garlic puree**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups water** and **¼ 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.



Cook beef

Heat the same pan over medium-high. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard excess fat. Add **remaining garlic puree** and **¼ tsp chili**. (**NOTE:** Reference heat guide.) Cook, stirring often, until fragrant, 30 sec.



Prep

While **rice** cooks, core, then cut **pepper** into ½-inch slices. Zest **half the lime** (whole lime for 4 ppl), then cut **lime** into wedges. Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chili!)



Assemble stir-fry

Add **vegetarian oyster sauce**, **sweet chili sauce**, **cornstarch** and **¾ cup water** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then whisk to combine. Add **sauce mixture** and **stir-fried veggies** to the pan with **beef**. Bring to a boil and cook, stirring often, until **veggies** are warmed through and **sauce** thickens slightly, 2-3 min. Remove the pan from heat. Tear **half the basil leaves** into the pan, then stir to combine.



Stir-fry veggies

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **peppers** and **onions**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt** and **pepper**, then transfer **veggies** to a plate.



Finish and serve

Fluff **rice** with a fork, then stir in **lime zest**. Divide **rice** between bowls. Top with **beef**, **veggies** and **sauce** from the pan. Tear **remaining basil leaves** over top. Squeeze over a **lime wedge**, if desired.

Dinner Solved!