



ZESTY HOISIN CHILI BEEF

with Stir-Fry Greens and Ginger Rice

FAMILY



HELLO HOISIN

A sweet and savoury sauce that adds an extra boost of flavour

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 597



Beef Strips



Garlic



Ginger



Onion, chopped



Sweet Chili Sauce



Hoisin-Soy Sauce Blend



Sugar Snap Peas



Broccoli, florets



Jasmine Rice



Cornstarch

BUST OUT

- Garlic Press
- Measuring Spoons
- Large Non-Stick Pan
- Small Bowl
- Measuring Cups
- Whisk
- Medium Pot
- Salt and Pepper
- Paper Towel
- Olive or Canola oil

INGREDIENTS

4-person

- Beef Strips 570 g
- Garlic 12 g
- Ginger 60 g
- Onion, chopped 113 g
- Sweet Chili Sauce 🍷 4 tbsp
- Hoisin-Soy Sauce Blend 1,4,8,9 ½ cup
- Sugar Snap Peas 227 g
- Broccoli, florets 227 g
- Jasmine Rice 1 ½ cup
- Cornstarch 1 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

When peeling the ginger, use a spoon to scrape the skin off easily! This technique is great for getting around the knobby bits of the ginger.



1 PREP Wash and dry all produce.* Peel, then mince or grate **garlic**. Peel, then finely grate **2 tbsp ginger**. Cut stems off **sugar snap peas**, if needed. Cut **broccoli** into bite-sized pieces. Pat **beef strips** dry with paper towel, then cut **strips** into 1-inch pieces. Season with **salt and pepper**.



4 COOK VEGGIES Set aside **cooked beef**. In the same pan, reduce heat to medium. Add **1 tbsp oil**, then **snap peas** and **broccoli**. Cook, stirring often, until **veggies** are tender, 3-4 min. Meanwhile, in a small bowl, whisk together **cornstarch** and **½ cup cold water**. Whisk **hoisin-soy sauce** and **sweet chili sauce** into **cornstarch mixture**. Set aside.



2 COOK RICE Heat a medium pot over medium heat. When the pot is hot, add **1 tbsp oil**, then **onions** and **1 tbsp ginger**. Cook, stirring often, until **onions** soften, 1-2 min. Add **rice** and **2 ½ cups water** to the pot. Cover and bring to a boil over high heat. Once boiling, reduce the heat to low. Cook, still covered, until **rice** is tender and **liquid** has been absorbed, 12-14 min.



5 ASSEMBLE STIR-FRY In the pan with **veggies**, add **garlic** and **remaining ginger**. Cook, stirring often, until fragrant, 1 min. Once fragrant, add **beef**, including any **juices** from the plate, and **sauce** from the small bowl. Cook, stirring together, until **sauce** slightly thickens and **beef and veggies** are coated, 2-3 min.



3 COOK BEEF Meanwhile, heat a large non-stick pan (or a large wok) over medium-high heat. When the pan is hot, add **1 tbsp oil**, then **half the beef**. Cook, stirring occasionally, until **beef** browns and is cooked through, 3-4 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.***) Transfer to a plate and set aside. Repeat with another **1 tbsp oil** and **remaining beef**.



6 FINISH AND SERVE Fluff **rice** with a fork, then season with **salt**. Divide **rice** between plates and top with **stir-fry**. Spoon any **sauce** from the pan over **stir-fry**.

TASTY!

Fluffy rice, flavour-packed beef and stir-fried greens - the perfect combination!