



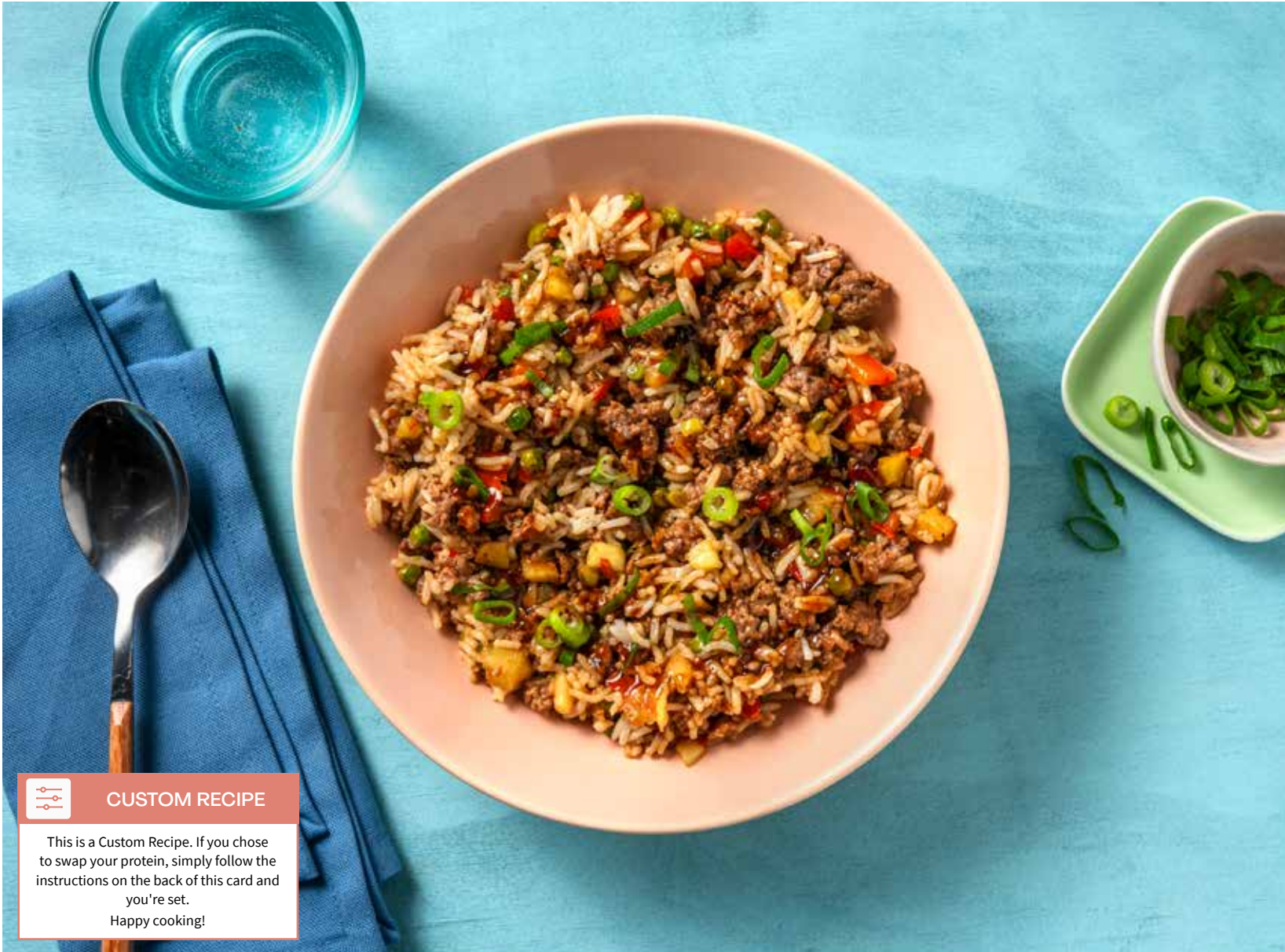
# Beef and Pineapple Fried Rice with Hoisin-Soy Drizzle

Family Friendly

Optional Spice

Quick

25 Minutes



Ground Beef



Ground Turkey



Pineapple, spears



Sweet Bell Pepper



Green Peas



Green Onions



Basmati Rice



Hoisin Sauce



Soy Sauce



Sweet Chili Sauce



Garlic Salt



## CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

### HELLO HOISIN SAUCE

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

## Start here

Before starting, wash and dry all produce.

## Bust out

Measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Pineapple, spears	95 g	190 g
Sweet Bell Pepper	160 g	320 g
Green Peas	56 g	113 g
Green Onions	2	4
Basmati Rice	¾ cup	1 ½ cups
Hoisin Sauce	¼ cup	½ cup
Soy Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
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.*

## Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

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## Cook rice

Add **1 ¼ cups water** and **½ tsp garlic salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. Once boiling, add **rice**, then 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 veggies

Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peas** and **peppers**. Cook, stirring occasionally, until **peppers** are tender-crisp, 2-3 min. Add **green onion whites** and **pineapple**. Season with **pepper** and **remaining garlic salt**. Cook, stirring often, until **pineapple** is warmed through, 2-3 min.



## Prep

While **rice** cooks, core, then cut **pepper** into ¼-inch pieces. Thinly slice **green onions**, keeping whites and greens separate. Cut **pineapple** into ¼-inch pieces.



## Make hoisin-soy sauce

While **veggies** cook, combine **soy sauce**, **sweet chili sauce**, **hoisin sauce** and **1 tbsp water** (dbl for 4 ppl) in a small bowl.



## Cook beef

Heat a large non-stick pan over medium-high heat. 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. Season with **pepper** and **half the remaining garlic salt**, then stir to combine. Transfer **beef** to a plate.

 **CUSTOM RECIPE**

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



## Finish and serve

Add **beef**, **rice** and **three-quarters of the hoisin-soy sauce** to the pan with **veggies**. Cook, stirring often, until **rice** is coated in **sauce**, 1-2 min. Season with **salt** and **pepper**, to taste. Divide **fried rice** between bowls. Sprinkle **remaining green onions** over top. Drizzle with **remaining hoisin-soy sauce**, if desired.

Dinner Solved!