



Savoury Beef Bowls

with Ginger-Garlic Rice and Veggies

Spicy

Quick

25 Minutes



Ground Beef



Jasmine Rice



Sweet Bell Pepper



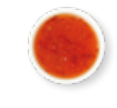
Snow Peas



Green Onion



Ginger-Garlic Puree



Sweet Chili Sauce



Vegetarian Oyster Sauce



Spicy Mayo

HELLO VEGETARIAN OYSTER SAUCE
A savoury sauce that adds oomph to any stir-fry!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Snow Peas	56 g	113 g
Green Onion	1	2
Ginger-Garlic Puree	2 tbsp	4 tbsp
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Spicy Mayo 🍷	2 tbsp	4 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.

Contact

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1 Cook garlic rice

- Add **1 cup** (2 cups) **water** and **¼ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until **water** runs clear.
- Once boiling, add **rice** and **half the ginger-garlic puree** to the pot. Stir to combine. Reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.



4 Cook beef

- Heat the same pan over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. **
- Carefully drain and discard excess fat.
- Reduce heat to medium, then add **oyster sauce mixture**. Cook, stirring often, until heated through, 1-2 min.
- Season with **pepper**, to taste.



2 Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Trim **snow peas**.
- Thinly slice **green onion**.
- Combine **oyster sauce**, **sweet chili sauce**, **remaining ginger-garlic puree** and **¼ cup** (½ cup) **water** in a medium bowl.



5 Finish and serve

- Fluff **rice** with a fork, then stir in **half the green onions**.
- Divide **garlic rice** between bowls. Top with **veggies**, **beef** and **fried eggs**, if using.
- Top with **spicy mayo** and **remaining green onions**.



3 Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **snow peas** and **peppers**. Cook, stirring occasionally, until **veggies** are tender-crisp, 4-5 min.
- Remove from heat, then season **veggies** with **salt** and **pepper**, to taste.
- Transfer **veggies** to a plate, then cover to keep warm.



6 Got eggs? (optional)

- If desired, while **beef** cooks, heat a medium non-stick pan over medium-low heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Crack in **2** (4) **eggs**. Season with **salt** and **pepper**. Pan-fry covered until **egg whites** have set, 2-3 min. ** (NOTE: The yolks will still be runny.)

Dinner Solved!