



# Savoury Beef Bowls

with Ginger-Garlic Rice and Veggies

Spicy

Quick

25 Minutes



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Ground Beef



Jasmine Rice



Vegetable Mix



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 |
| Vegetable Mix           | 170 g    | 340 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.*



### Cook ginger-garlic rice

- Add **1 cup** (2 cups) **water** and **⅛ 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.



### Cook beef

- Reheat 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.



### Prep

- Meanwhile, thinly slice **green onion**.
- Combine **oyster sauce**, **sweet chili sauce**, **remaining ginger-garlic puree** and **¼ cup** (⅓ cup) **water** in a medium bowl.



### Finish and serve

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



### Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **vegetable mix** and **¼ cup** (⅓ cup) **water**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** are tender-crisp and **water** is absorbed, 5-7 min.
- Remove from heat, then transfer **veggies** to a plate. Cover to keep warm.



### 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!



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