



Savoury Beef Bowls

with Ginger-Garlic Rice and Veggies

Spicy

Quick

20 Minutes



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!



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Ground Beef



Ground Pork



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.
- Add 1 cup (2 cups) water and $\frac{1}{8}$ tsp ($\frac{1}{4}$ tsp) salt to a medium pot.
- Cover and bring to a boil over high heat.

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
Ground Pork	250 g	500 g
Jasmine Rice	$\frac{3}{4}$ cup	1 $\frac{1}{2}$ cups
Sweet Bell Pepper	1	2
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.

1



Cook rice

- 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. (**NOTE**: Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



Cook beef

- Heat the same pan over medium-high.
- When hot, add $\frac{1}{2}$ **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.

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

2



Prep

- Meanwhile, core, then cut **pepper** into $\frac{1}{2}$ -inch pieces.
- Trim **snow peas**.
- Thinly slice **green onion**.
- Combine **oyster sauce**, **sweet chili sauce**, **remaining ginger-garlic puree** and $\frac{1}{4}$ **cup** ($\frac{1}{3}$ **cup**) **water** in a medium bowl.

5



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**.

3



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add $\frac{1}{2}$ **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 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 eggs** (4 eggs for 4 ppl). Season with **salt** and **pepper**.
- Pan-fry, covered, until **egg whites** have set, 2-3 min. ** (**NOTE**: The yolks will still be runny.)



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Dinner Solved!