

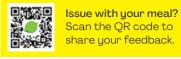
Savoury Beef Bowls

with Ginger-Garlic Rice and Veggies

Spicy

Quick

20 Minutes











Jasmine Rice







Snow Peas

Green Onion





Ginger-Garlic Puree Sweet Chili Sauce



Vegetarian Oyster Sauce





Start here

- Before starting, wash and dry all produce.
- Add 1 cup (2 cups) water and 1/8 tsp (1/4 tsp) salt to a medium pot.
- Cover and bring to a boil over high heat.

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

Bust out

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

Ingredients

3		
	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Pork	250 g	500 g
Jasmine Rice	¾ cup	1 ½ 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, sov. sulphites, tree nuts and wheat,





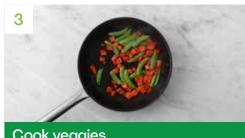
Cook rice

- Using a strainer, rinse rice until water runs clear.
- · Once boiling, add rice and half the gingergarlic 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.



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 1/4 cup (1/3 cup) water in a medium bowl.



Cook veggies

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 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.



Cook beef

- Heat the same pan over medium-high.
- When hot, add 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**.**



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.



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.)

Dinner Solved!