

# Sticky Ginger Beef and Rice Bowls

with Marinated Veggies and Snow Peas

Quick

20 Minutes



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Jasmine Rice







Crispy Shallots

Soy Sauce





Ginger-Garlic Puree

**Snow Peas** 





Rice Vinegar

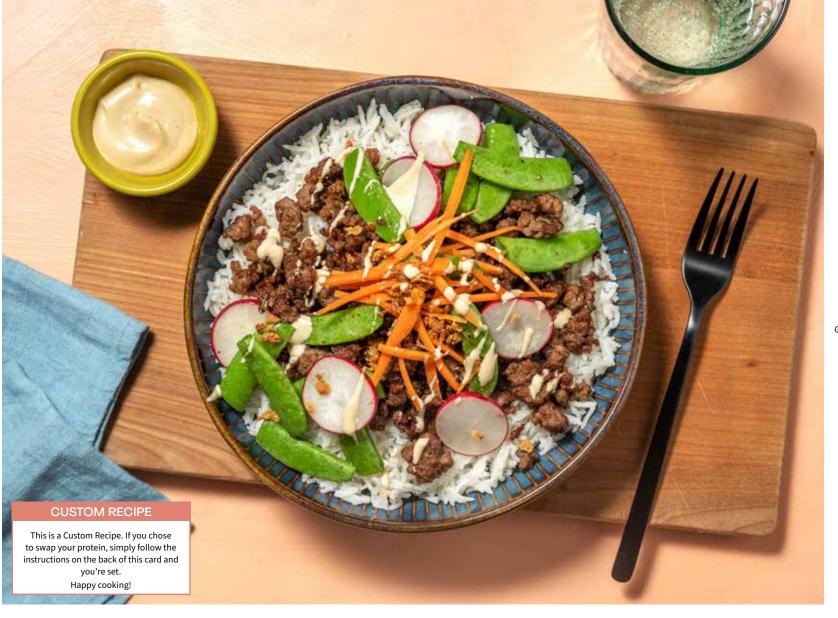
Mayonnaise





Honey

Radish



## Start here

- Before starting, wash and dry all produce.
- Add 1 ¼ cups (2 ½ cups) water and ¼ tsp (½ tsp) salt to a medium pot. Cover and bring to a boil over high heat.

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

#### **Bust out**

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

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Pork	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Carrot, julienned	56 g	113 g
Crispy Shallots	28 g	56 g
Soy Sauce	2 tbsp	4 tbsp
Ginger-Garlic Puree	1 tbsp	2 tbsp
Snow Peas	113 g	227 g
Rice Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Honey	1 tbsp	2 tbsp
Radish	3	6
Sugar*	½ tsp	1 tsp
Oil*		

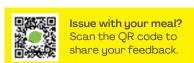
Salt and Pepper\*

- \* 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.





#### Make ginger rice

- Add rice and ½ tbsp (1 tbsp) ginger-garlic puree to the boiling water. Stir to combine.
- Once boiling, reduce heat to low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.



#### Prep

- Meanwhile, thinly slice radishes.
- Trim snow peas.
- Combine **mayo** and **half the soy sauce** in a small bowl.



### Marinate veggies

- Add vinegar and ½ tsp (1 tsp) sugar to a medium bowl. Season with salt and pepper, then whisk to combine.
- Add **radishes** and **carrots**. Toss to coat. Set aside.



### Cook snow peas

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp (1 tbsp) oil, then snow peas. Season with salt and pepper.
- Cook, stirring often, until tender-crisp, 3-4 min.
- Remove from heat.
- Transfer **snow peas** to a plate, then cover to keep warm.



## Cook beef

- Reheat the same pan over medium-high.
- When hot, add beef to the dry pan. Cook, breaking up beef into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add ½ tbsp (2 tbsp) ginger-garlic puree.
  Cook, stirring to combine, until fragrant,
  30 sec.
- Remove from heat, then add **honey** and **remaining soy sauce**. Season with **pepper**, then stir to combine.

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.
- Divide rice between bowls. Top with beef, snow peas and marinated veggies.
- Drizzle **mayo mixture** over top and sprinkle with **crispy shallots**.

## **Dinner Solved!**