



# Mongolian Beef & Snow Pea Stir-Fry

with Jasmine Rice

Grab your Meal Kit with this symbol



Jasmine Rice



Garlic



Ginger



Oyster Sauce



Beef Strips



Capsicum



Carrot



Snow Peas



Long Red Chilli (Optional)



Roasted Peanuts

- Hands-on: **15-25** mins
- Ready in: **25-35** mins
- Spicy (optional long red chilli)

It's been a Chinese restaurant staple for years and now it's time to master it in your own kitchen. For the perfect result, make sure your pan is searing hot before adding the beef strips. Don't be afraid to only cook the veggies for a few minutes either – you want them to keep a little bite.

## Pantry items

Olive Oil, Soy Sauce, Brown Sugar



## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

### You will need

Medium saucepan with lid · Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water* (for the rice)	1¼ cups	2½ cups
jasmine rice	1 packet	2 packets
garlic	1 clove	2 cloves
ginger	1 knob	2 knobs
soy sauce*	1 tbs	2 tbs
brown sugar*	3 tsp	1 ½ tbs
oyster sauce	1 sachet (50g)	1 sachet (100g)
water* (for the sauce)	2 tsp	1 tbs
beef strips	1 packet	1 packet
capsicum	1	2
carrot	1	2
snow peas	1 bag (100g)	1 bag (200g)
long red chilli (optional)	½	1
roasted peanuts	1 packet	2 packets

\*Pantry items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	2963kJ (708Cal)	540kJ (129Cal)
Protein (g)	48.7g	8.9g
Fat, total (g)	16.2g	3g
- saturated (g)	3.1g	0.6g
Carbohydrate (g)	87.2g	15.9g
- sugars (g)	22.4g	4.1g
Sodium (mg)	1714mg	312mg

### Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 1. Cook the rice

In a medium saucepan, bring the **water (for the rice)** to the boil. Add the **jasmine rice**, stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan from the heat and keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**.

**TIP:** The rice will finish cooking in its own steam so don't peek!



## 2. Marinate the beef

While the rice is cooking, finely grate the **garlic** (or use a garlic press). Finely grate the **ginger**. In a medium bowl, combine the **ginger, soy sauce, brown sugar, oyster sauce, water (for the sauce)** and **1/2 the garlic**. Add the **beef strips** and toss to coat. Set aside to marinate.

**TIP:** If you have the time, allow the beef to marinate for at least **15 minutes** to enhance the flavour and increase tenderness.



## 3. Prep the veggies

While the beef is marinating, thinly slice the **capsicum** into strips. Thinly slice the **carrot** (unpeeled) into half-moons. Trim and halve the **snow peas**. Thinly slice the **long red chilli** (if using).

**TIP:** Cut the veggies to the correct size so they cook in the allocated time.



## 4. Cook the veggies

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **remaining garlic** and cook until fragrant, **1 minute**. Add the **capsicum** and **carrot** and cook until starting to soften, **2-3 minutes**. Add the **snow peas** and cook, tossing, until tender, **1-2 minutes**. Transfer to a bowl.



## 5. Cook the beef

Return the frying pan to a high heat with a **drizzle of olive oil**. When the oil is hot, add the beef in batches to the pan (allow the excess marinade to drip back into the bowl) and cook, tossing, until browned, **1-2 minutes**. Transfer to the bowl with the **veggies** and repeat with the **remaining beef strips**. Return the **veggies, beef** and any excess **marinade** to the pan and toss until combined and heated through.

**TIP:** Cooking the beef strips in batches on a high heat ensures a tender result.



## 6. Serve up

Divide the jasmine rice and Mongolian beef between bowls. Sprinkle with the **roasted peanuts**. Garnish with chilli (if using).

**Enjoy!**