



# CHINESE GINGER BEEF FRIED RICE

with Rainbow Veg



Cook fried rice  
at home



Jasmine Rice



Garlic



Ginger



Beef Mince



Chilli Flakes  
(Optional)



Oyster Sauce



Carrot



Red Capsicum



Spring Onion



Asian Greens



Cos Lettuce



Coriander



Crispy Shallots



Sweet Chilli Sauce



Hands-on: **25** mins

Ready in: **35** mins



Spicy (optional chilli  
flakes)

Eating the rainbow is easy when you pack it all into a flavourful fried rice. This family favourite uses a clever method – you add the cooked rice to the egg and scramble it all together. It's a Cantonese-style technique and you'll quickly understand why – it saves time and spreads the egg evenly through the dish for a perfectly balanced bite!

**Pantry Staples:** Olive Oil, Soy Sauce, Sugar, Eggs



## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: You will need: **chef's knife, chopping board, medium saucepan, fine grater, two medium bowls** and **large frying pan** or **wok**.



### 1 PREP THE RICE

In a medium saucepan, bring the **water** (see ingredients list) and the **jasmine rice** to the boil over a high heat. Reduce the heat to medium and simmer, stirring occasionally, for **10 minutes**, or until the rice is almost tender (the rice will continue cooking in the pan in step 5).



### 2 ADD FLAVOUR TO 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 garlic, ginger, **beef mince**, **chilli flakes** (if using), **soy sauce**, **oyster sauce** and the **sugar**. Set aside.



### 3 PREP THE VEG

Cut the **carrot** (unpeeled) into thin half-moons. Thinly slice the **red capsicum**. Thinly slice the **spring onion**. Roughly chop the **Asian greens**. Shred the **cos lettuce**. Roughly chop the **coriander**.



### 4 COOK THE VEG & BEEF

Heat a **drizzle** of **olive oil** in a large frying pan or wok over high heat. Once hot, add the **carrot** and the **red capsicum** and cook, stirring, for **2-3 minutes** or until slightly softened. Add the **Asian greens** and cook for a further **30 seconds**, or until wilted and tender. Transfer to a medium bowl and return the pan to high heat with a **drizzle** of **olive oil**. Once hot, add the **beef mince** and cook, breaking up with a wooden spoon, for **3-4 minutes**, or until browned. Transfer to the bowl with the vegetables.



### 5 FRY THE RICE

Return the pan to a high heat with a **drizzle** of **olive oil**. Crack the **eggs** into the pan and add the **cooked rice** on top. Stir continuously to coat the grains of rice with egg. Add the **salt** (see ingredients list), **cos lettuce** and **spring onion** and cook, stirring for **1-2 minutes**, or until the lettuce softens and wilts. **TIP:** If you don't like the texture of wilted lettuce, add it just before serving so it retains some crunch! Add the **beef** and **cooked vegetables** and toss until heated through.



### 6 SERVE UP

Divide the fried rice between plates. Top with the **crispy shallots**, coriander and drizzle the adults' portions with the **sweet chilli sauce**.

**TIP:** For kids, follow our serving suggestion in the main photo!

## ENJOY!

## 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
water*	2 ½ cups
jasmine rice	2 packets
garlic	2 cloves
ginger	1 knob
beef mince	1 packet
chilli flakes (optional)	pinch
soy sauce*	1 tbs
oyster sauce	1 tub (50 g)
sugar*	1 tsp
carrot	1
red capsicum	1
spring onion	1 bunch
Asian greens	1 bunch
cos lettuce	1 bag
coriander	1 bunch
eggs*	2
salt*	1 tsp
crispy shallots	1 packet
sweet chilli sauce	1 tub (50 g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4170kJ (995Cal)	525kJ (125Cal)
Protein (g)	79.5g	10.0g
Fat, total (g)	30.9g	3.9g
- saturated (g)	12.1g	1.5g
Carbohydrate (g)	95.3g	12.0g
- sugars (g)	29.2g	3.7g
Sodium (g)	2740mg	345mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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