



# Hoisin Beef Stir-Fry

with Garlic Rice, Pickled Cucumber & Peanuts

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Cucumber



Capsicum



Carrot



Southeast Asian Spice Blend



Beef Strips



Garlic Aioli



Hoisin Sauce



Coriander



Crushed Peanuts

Hands-on: 20-30 mins  
Ready in: 30-40 mins

Who doesn't love a stir-fry? If you're a long-time lover of the signature mix of sweet and salty, then you're going to love this aromatic stir-fry. With lightly marinated beef teamed with seasonal cucumber and capsicum, the saying rings true; variety really is the spice of life.

## Pantry items

Olive Oil, Butter, Rice Wine Vinegar, Sugar, Soy Sauce



## 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 a lid · Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
butter*	20g	40g
jasmine rice	1 packet	2 packets
water*	1¼ cups	2½ cups
(for the rice)		
salt* (for the rice)	¼ tsp	½ tsp
cucumber	1	2
rice wine vinegar*	¼ cup	½ cup
water*	¼ cup	½ cup
(for the pickle)		
sugar*	1 tsp	2 tsp
salt*	1 tsp	2 tsp
(for the pickle)		
capsicum	1	2
carrot	1	2
Southeast Asian spice blend	1 sachet	2 sachets
beef strips	1 small packet	1 medium packet
garlic aioli	1 packet (50g)	1 packet (100g)
soy sauce*	½ tsp	1 tsp
hoisin sauce	1 sachet	2 sachets
coriander	1 bunch	1 bunch
crushed peanuts	1 packet	2 packets

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	4148kJ (991Cal)	637kJ (152Cal)
Protein (g)	43.3g	6.7g
Fat, total (g)	45.8g	7g
- saturated (g)	11.1g	1.7g
Carbohydrate (g)	97.4g	15g
- sugars (g)	32.5g	5g
Sodium (mg)	2974mg	457mg

### Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://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 garlic rice

Finely chop the **garlic** (or use a garlic press). In a medium saucepan, melt the **butter** with a **dash** of **olive oil** over a medium heat. Add the **garlic** and cook until fragrant, **1-2 minutes**. Add the **jasmine rice**, **water (for the rice)** and the **salt (for the rice)**, stir, and bring to the boil. Reduce the heat to low and cover with a lid. Cook for **12 minutes**, then remove from the heat and keep covered until the rice is tender and the water has absorbed, **10-15 minutes**.

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



## 4. Cook the beef

In a large frying pan, heat a **drizzle of olive oil** over a high heat. When the oil is hot, add the **beef strips** to the pan and cook, tossing occasionally, until browned and just cooked through, **1-2 minutes**. Transfer to a plate.

**TIP:** If your pan is getting crowded, cook in batches for the best results!



## 2. Pickle the cucumber

While the rice is cooking, thinly slice the **cucumber** into rounds. In a small bowl, add the **rice wine vinegar**, **water (for the pickle)**, **sugar** and **salt (for the pickle)**. Stir to dissolve and add the **cucumber**. Toss to coat, then set aside, tossing every few minutes to coat in the pickling liquid.



## 3. Get prepped

Thinly slice the **capsicum**. Grate the **carrot** (unpeeled). In a medium bowl, combine the **Southeast Asian spice blend**, a **pinch of salt** and **pepper** and a **drizzle of olive oil**. Add the **beef strips** and toss to coat. In a small bowl combine the **garlic aioli** with the **soy sauce** and set aside.



## 5. Bring it together

Return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the **capsicum** and **carrot** and cook until softened, **3-4 minutes**. Return the **beef strips** and any **resting juices** to the pan with the **hoisin sauce** and a tablespoon of the **pickling liquid**, cook until sticky, **1-2 minutes**. Season with a **generous pinch of pepper**.



## 6. Serve up

Drain the cucumber. Roughly chop the **coriander**. Divide the garlic rice between bowls and top with the hoisin beef stir fry. Sprinkle with the **crushed peanuts** and coriander. Serve the pickled cucumber and top with the soy and garlic aioli.

**Enjoy!**