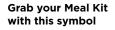
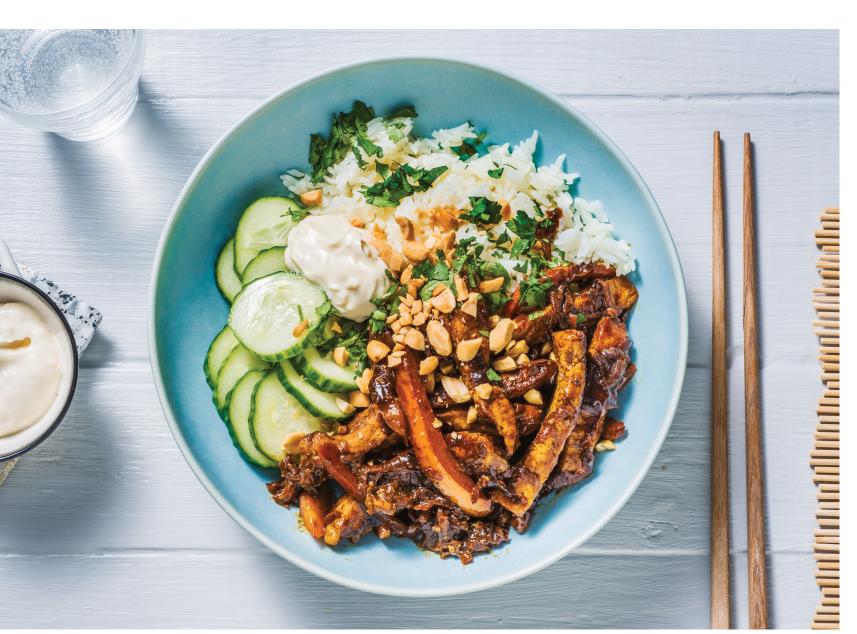


Hoisin Beef Stir-Fry

with Garlic Rice, Pickled Cucumber & Peanuts

















Capsicum

Cucumber



Carrot

Southeast Asian Spice Blend











Hoisin Sauce

Coriander



Crushed Peanuts

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

9.04.00		
	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* (for the rice)	1¼ cups	2½ cups
salt* (for the rice)	1/4 tsp	½ tsp
cucumber	1	2
rice wine vinegar*	⅓ cup	½ cup
water* (for the pickle)	¼ cup	½ cup
sugar*	1 tsp	2 tsp
salt* (for the pickle)	1 tsp	2 tsp
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 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!