



Vietnamese-Style Beef Strips

with Coconut Rice & Pickled Onion

Grab your Meal Kit with this symbol 



Coconut Milk



Jasmine Rice



Ginger



Garlic



Fish Sauce & Rice Vinegar Mix



Sweet Chilli Sauce



Beef Strips



Red Onion



Carrot



Green Beans



Roasted Peanuts

 Hands-on: **35-45 mins**
Ready in: **30-40 mins**

Aromatic ginger and coconut rice bring flavour to quick-cooking beef strips in this stir-fry. Add colourful veggies and zingy pickled onion for a combination that turns a simple weeknight dinner into a feast of flavours.

Pantry items

Olive Oil, Soy Sauce, Rice Wine Vinegar (or White Wine Vinegar), 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 a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
coconut milk	1 tin (165ml)	2 tins (330ml)
water* (for the rice)	¾ cup	1½ cup
salt*	¼ tsp	½ tsp
jasmine rice	1 packet	2 packets
ginger	1 knob	2 knobs
garlic	2 cloves	4 cloves
fish sauce & rice vinegar mix	1 packet (20g)	1 packet (40g)
soy sauce*	1 tbs	2 tbs
sweet chilli sauce	1 packet (50g)	1 packet (100g)
beef strips	1 packet	1 packet
red onion	½	1
rice wine vinegar* (or white wine vinegar)	¼ cup	½ cup
water* (for the onion)	¼ cup	½ cup
sugar*	pinch	pinch
carrot	1	2
green beans	1 bag (200g)	1 bag (400g)
roasted peanuts	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3594kJ (859Cal)	555kJ (132Cal)
Protein (g)	49g	7.6g
Fat, total (g)	33g	5.1g
- saturated (g)	19g	2.9g
Carbohydrate (g)	87g	13.4g
- sugars (g)	22.3g	3.4g
Sodium (mg)	1581mg	244mg

Allergens

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

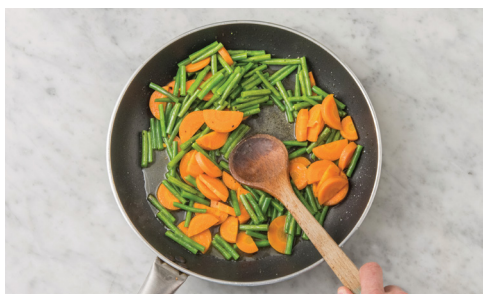
Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Cook the coconut rice

In a medium saucepan, combine the **coconut milk**, **water (for the rice)** and the **salt** and bring to the boil over a high heat. 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 the water is absorbed, **10 minutes**.

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



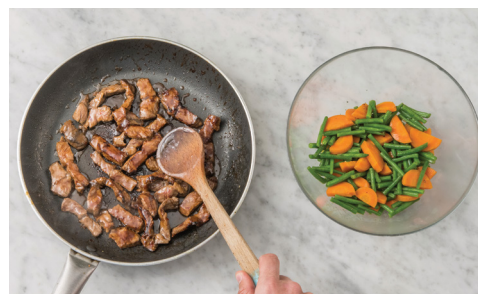
4. Cook the veggies

Thinly slice the **carrot** (unpeeled) into half-moons. Trim the **green beans** and slice into thirds. In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **carrot**, **green beans** and a **dash of water** and cook until softened, **4-5 minutes**. Season with **salt** and **pepper** and transfer to a large bowl. Cover to keep warm.



2. Flavour the beef

While the rice is cooking, finely grate the **ginger**. Finely grate the **garlic** (or use a garlic press). In a medium bowl, combine the **ginger**, **garlic**, **fish sauce & rice vinegar mix**, **soy sauce** and **sweet chilli sauce**. Add the **beef strips** and toss to coat. Set aside to marinate.



5. Cook the beef

Return the frying pan to a high heat with a **drizzle of olive oil**. When the oil is hot, use tongs to add the **beef strips** in batches, keeping the excess marinade in the bowl. Cook until just browned, **1-2 minutes**. Transfer to the bowl with the veggies. Add any leftover marinade to the empty frying pan and bring to a simmer. Remove from the heat.



3. Pickle the onion

Thinly slice the **red onion** (see ingredients list). In a small bowl, combine the **rice wine vinegar**, **water (for the onion)** and a **good pinch of sugar** and **salt**. Scrunch the **red onion** in your hands, then add to the pickling liquid and stir to coat. Set aside until serving.



6. Serve up

Drain the pickled onion. Divide the coconut rice between bowls and top with the Vietnamese-style beef strips and veggies. Spoon over any sauce from the pan and garnish with the pickled onions and **roasted peanuts**.

Enjoy!