



### Product Spotlight: Red Queen Sauce

This native sweet chilli sauce from WA local, GH Produce, has a perfect chilli balance between spice and sweet. It also includes ethically foraged native Australian ingredients.



## Crispy Firecracker Beef with Sticky Rice

Crispy strips of steak in a sweet and spicy sauce with stir-fried onion, capsicum and chili. Served over sticky rice and topped with fresh chives.

 30 minutes

 2 servings

 Beef

## Serve with noodles!

*This dish works well with egg or rice noodles also! Add noodles with beef strips at step 5 to toss well in the sauce before serving.*

Per serve: **PROTEIN** 27g **TOTAL FAT** 7g **CARBOHYDRATES** 44g

## FROM YOUR BOX

SUSHI RICE	150g
BROWN ONION	1
GREEN CAPSICUM	1
RED CHILLI	1
GARLIC CLOVE	1
BEEF STIR-FRY STRIPS	300g
RED QUEEN SAUCE	1 bottle
CHIVES	1 bunch

## FROM YOUR PANTRY

sesame oil, butter for cooking, pepper, soy sauce, sugar (brown or other), cornflour

## KEY UTENSILS

saucepan, large frypan or wok

## NOTES

For less heat, you can deseed and serve the fresh chilli as garnish instead!



### 1. COOK THE RICE

Rinse **sushi rice**. Place in a saucepan with **325ml water**. Cover and bring to a boil. Reduce heat to medium-low. Cook for 15 minutes or until **rice** is tender and water is absorbed.



### 2. PREPARE THE VEGGIES

Wedge **brown onion**, cut **capsicum** into strips, slice **red chilli** and **garlic clove**.



### 3. COOK THE BEEF

Heat a large frypan or wok with **sesame oil** over high heat. Toss **beef stir-fry strips** with **1 tbsp cornflour**. Cook for 3-4 minutes or until browned. Set aside on a plate, keep pan over heat.



### 4. STIR-FRY THE VEGGIES

Add **prepared veggies** to pan and stir-fry for 3-5 minutes or until softened to your liking.



### 5. FINISH THE STIR-FRY

Add **2 tbsp butter**, **red queen sauce** (use to taste), **2 tbsp water**, **1 tbsp soy sauce** and **1 tbsp sugar**. Warm through then return **beef** to pan.



### 6. FINISH AND SERVE

Slice **chives** into 3-4cm lengths. Serve **crispy beef** and **veggies** over **rice** topped with **chives**. Season with extra **soy sauce** to taste.



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