



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 chilli. Served over sticky rice and topped with fresh chives.



30 minutes



4 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	TOTAL FAT	CARBOHYDRATES
	37g	6g	36g

FROM YOUR BOX

SUSHI RICE	300g
BROWN ONION	1
GREEN CAPSICUM	1
RED CAPSICUM	1
RED CHILLI	1
GARLIC CLOVES	2
BEEF STIR-FRY STRIPS	600g
RED QUEEN SAUCE	1 bottle
CHIVES	1 bunch

FROM YOUR PANTRY

sesame oil and 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 **650ml 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 capsicums into strips, slice red chilli and garlic cloves.



3. COOK THE BEEF

Heat a large frypan or wok with **sesame oil** over high heat. Toss beef stir-fry strips with **2 tbsp cornflour**. Cook, in batches, 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, **1/4 cup 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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