



### 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



4/6 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
4/6 Person:	34g/38g	8g/10g	44g/48g

## FROM YOUR BOX

	4 PERSON	6 PERSON
SUSHI RICE	300g	300g + 150g
BROWN ONION	1	2
GREEN CAPSICUM	1	1
RED CAPSICUM	1	2
RED CHILLI	1	1
GARLIC CLOVES	2	3
BEEF STIR-FRY STRIPS	600g	600g + 300g
RED QUEEN SAUCE	1 bottle	1 bottle
CHIVES	1 bunch	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!



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### 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.

**6P** – cover rice with 975ml water.



### 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.

**6P** – toss beef stir-fry strips with 3 tbsp cornflour.



### 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.

**6P** – add 3 tbsp butter, red queen sauce, 1/2 cup water, 2 tbsp soy sauce and 1 1/2 tbsp sugar.



### 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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