



Sticky Ginger Beef

A fast and flavourful stir-fry of ginger-infused beef mince, served with fluffy jasmine rice finished with a crunchy peanut-sesame sprinkle.



30 minutes



2 servings



Beef

FROM YOUR BOX

JASMINE RICE	150g
CARROT	1
RED CHILLI	1
PEANUT AND SESAME MIX	1 packet
ASIAN GREENS	2 bulbs
BEEF MINCE	300g
GINGER	1 piece

FROM YOUR PANTRY

oil for cooking, soy sauce (or stir-fry sauce of choice), pepper, sugar (of choice)

NOTES

You can add any extra toppings of choice. Fresh sliced red cabbage and cucumber would work well.

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1. COOK THE RICE

Place **rice** in a saucepan, cover with **275ml water**. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10–15 minutes. Remove from heat, uncover and stand for 5 minutes. Stir carefully with a fork.

TIP *You can make coconut rice by substituting the cooking water with 165ml coconut milk, 100ml water and a pinch of salt.*

2. PREPARE THE TOPPINGS

Julienne **carrot** and slice **red chilli**. Set aside with **peanut and sesame mix**.

Heat a frypan over medium-high heat with **oil**. Trim and slice **Asian greens**. Add to pan and cook for 3–5 minutes until tender. Remove from pan.

TIP *You can add crushed garlic to the greens or season with stir-fry sauce of choice. We used sesame oil for flavour.*

3. COOK THE BEEF

Reheat frypan over medium-high heat with **oil**. Add **beef mince**. Peel and grate **ginger**. Add to pan along with **1 tbsp soy sauce**. Cook for 6–8 minutes until almost cooked through. Stir in **3 tsp sugar** and **1 tbsp water**. Cook for a further minute until slightly sticky. Take off heat and season with **pepper**.

TIP *Balance the flavours with some rice wine vinegar or apple cider vinegar if preferred.*

4. FINISH AND SERVE

Divide **rice** among bowls. Top with **ginger beef**, **Asian greens**, **carrot** and **chilli**. Sprinkle with **peanut and sesame mix**.

This recipe has simplified instructions to help lower your meal cost.