



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.

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.