



# Chinese-Style Beef Bowl

with Garlic-Ginger Rice and Green Veggies

Quick

Optional Spice

25 Minutes



Ground Beef



Jasmine Rice



Shanghai Bok Choy



Green Beans



Ginger



Green Onions



Garlic Puree



Chili Garlic Sauce



Sweet Chili Sauce



Hoisin Sauce



Soy Sauce

HELLO HOISIN SAUCE

*A sweet and sticky umami-packed Asian condiment!*

## Start here

- Before starting, wash and dry all produce.

### Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp

## Bust out

Medium bowl, measuring spoons, medium pot, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cup
Shanghai Bok Choy	226 g	452 g
Green Beans	170 g	340 g
Ginger	30 g	60 g
Green Onions	2	4
Garlic Puree	1 tbsp	2 tbsp
Chili Garlic Sauce 🌶️	1 tbsp	1 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Hoisin Sauce	¼ cup	½ cup
Soy Sauce	2 tbsp	4 tbsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook both beef and eggs to minimum internal temperatures of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Cook garlic-ginger rice

Peel, then mince or grate **ginger**. Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice**, **half the ginger** and **half the garlic puree**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups water** (dbl for 4 ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove pot from heat. Set aside, still covered.



## Cook beef

Heat the same pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\* Carefully drain and discard excess fat. Add **remaining garlic puree** and **hoisin-soy mixture**. Cook, stirring often, until heated through, 1-2 min. Season with **salt** and **pepper**.



## Prep

While **rice** cooks, trim **green beans**, then cut into 1-inch pieces. Cut **bok choy** into 1-inch pieces. Thinly slice **green onions**. Stir together **hoisin sauce**, **soy sauce**, **sweet chili sauce** and **1 tsp chili garlic sauce** in a medium bowl. (**NOTE**: Reference heat guide.) Set aside.



## Finish and serve

Fluff **rice** with a fork. Stir in **half the green onions**. Divide **garlic-ginger rice** between bowls. Top with **veggies**, **beef** and **fried eggs**, if using. Sprinkle **remaining green onions** over top.



## Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **green beans**. Cook, stirring occasionally, until starting to soften, 2-3 min. Add **bok choy** and **remaining ginger**. Cook, stirring occasionally, until **veggies** are tender-crisp, 2-3 min. Season with **salt** and **pepper**. Remove pan from heat, then transfer **veggies** to a plate and cover to keep warm.



## Got eggs? (optional)

If desired, while **beef** cooks, heat a medium non-stick pan over medium-low heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and swirl pan until melted. Crack in **two eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Pan-fry, covered, until **egg whites** have set, 2-3 min.\*\* (**NOTE**: The yolks will still be runny!)

## Dinner Solved!