



# Soy-Ginger Beef

with Apple Slaw, Garlic Rice & Crushed Peanuts

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Carrot



Apple



Shredded Cabbage Mix



Mayonnaise



Ginger Paste



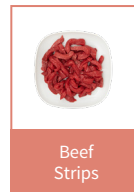
Soy Sauce Mix



Beef Strips



Crushed Peanuts



Beef Strips

Prep in: 20-30 mins  
Ready in: 25-35 mins

In this textural, Asian-inspired dish, the ginger marinade adds a subtle warmth and sweetness to juicy beef strips, which the fluffy garlic rice happily welcomes. A jammy fried egg brings everything together beautifully.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Vinegar (White Wine or Rice Wine), Brown Sugar, Eggs



## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan with a lid · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
garlic	2 cloves	4 cloves
<b>butter*</b>	20g	40g
jasmine rice	1 medium packet	1 large packet
<b>water*</b>	1¼ cups	2½ cups
carrot	1	2
apple	1	2
shredded cabbage mix	1 medium bag	1 large bag
mayonnaise	1 packet (40g)	1 packet (80g)
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
ginger paste	1 medium packet	1 large packet
soy sauce mix	1 packet	2 packets
<b>brown sugar*</b>	1 tsp	2 tsp
<b>eggs*</b>	2	4
beef strips	1 small packet	2 small packets OR 1 large packet
crushed peanuts	1 medium packet	1 large packet
beef strips**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3751kJ (897Cal)	720kJ (172Cal)
Protein (g)	51.1g	9.8g
Fat, total (g)	40g	7.7g
- saturated (g)	12.4g	2.4g
Carbohydrate (g)	79.4g	15.2g
- sugars (g)	15.5g	3g
Sodium (mg)	910mg	175mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4533kJ (1083Cal)	701kJ (168Cal)
Protein (g)	80.5g	12.5g
Fat, total (g)	47.6g	7.4g
- saturated (g)	15.6g	2.4g
Carbohydrate (g)	79.4g	12.3g
- sugars (g)	15.5g	2.4g
Sodium (mg)	980mg	152mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



1



## Cook the rice

- Finely chop **garlic**.
- In a medium saucepan, melt the **butter** with a dash of **olive oil** over medium heat. Cook **garlic** until fragrant, **1-2 minutes**.
- Add **jasmine rice**, the **water** and a generous pinch of **salt**. Bring to the boil. Reduce heat to low and cover with a lid. Cook for **12 minutes**, then remove from heat.
- Keep covered until rice is tender and the water is absorbed, **12 minutes**.

3



## Cook the eggs & beef

- When the rice has **10 minutes** remaining, heat a large frying pan over high heat with a drizzle of **olive oil**. When oil is hot, crack the **eggs** into the pan. Cook until egg whites are firm and yolks are cooked to your liking, **2-3 minutes**. Transfer to a plate and cover to keep warm.
- Wipe out frying pan, then return to high heat with a drizzle of **olive oil**. When oil is hot, cook **beef strips** in batches, until browned and cooked through, **1-2 minutes**. Return all cooked **beef** and **soy-ginger mixture** to pan and cook, tossing, until bubbling, **1 minute**.

**Custom Recipe:** If you've doubled your beef strips, cook beef in batches for best results. Return all beef to pan before adding the soy-ginger mixture, as above.

2



## Get prepped

- While the rice is cooking, grate **carrot**. Roughly chop **apple**.
- In a medium bowl, combine **carrot**, **apple**, **shredded cabbage mix**, **mayonnaise** and a drizzle of **olive oil** and the **vinegar**. Toss to combine. Season to taste, then set aside.
- In a small bowl, combine **ginger paste**, **soy sauce mix**, the **brown sugar** and a pinch of **pepper**.

**Little cooks:** Help combine the ingredients for the marinade and the slaw!

4



## Serve up

- Divide garlic rice between plates or bowls. Top with soy-ginger beef, apple slaw and a fried egg.
- Sprinkle with **crushed peanuts** to serve. Enjoy!

**Little cooks:** Show them how it's done and help plate up!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)