

# Hoisin Beef Stir-Fry

with Garlic Rice, Pickled Cucumber & Peanuts

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Cucumber



Capsicum



Carrot



Beef Strips



Southeast Asian Spice Blend



Garlic Aioli



Hoisin Sauce



Coriander



Crushed Peanuts

 Hands-on: 20-30 mins  
Ready in: 30-40 mins

Who doesn't love a stir-fry? If you're a long-time lover of the signature mix of sweet and salty, then you're going to love this aromatic stir-fry. With lightly marinated beef teamed with seasonal cucumber and capsicum, the saying rings true; variety really is the spice of life.

### Pantry items

Olive Oil, Butter, Rice Wine Vinegar, Sugar, Soy Sauce



## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Medium saucepan with lid · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
butter*	20g	40g
jasmine rice	1 packet	2 packets
water*	1¼ cups	2½ cups
salt* (for the rice)	¼ tsp	½ tsp
cucumber	1	2
rice wine vinegar*	3 tbs	6 tbs
sugar*	1 tsp	2 tsp
salt* (for the pickle)	1 tsp	2 tsp
capsicum	1	2
carrot	1	2
beef strips	1 small packet	1 medium packet
Southeast Asian spice blend	1 sachet	2 sachets
garlic aioli	1 packet (50g)	1 packet (100g)
soy sauce*	½ tsp	1 tsp
hoisin sauce	1 sachet	2 sachets
coriander	1 bag	1 bag
crushed peanuts	1 packet	2 packets

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	4148kJ (991Cal)	663kJ (158Cal)
Protein (g)	49.1g	7.8g
Fat, total (g)	43.2g	6.9g
- saturated (g)	10.1g	1.6g
Carbohydrate (g)	96.7g	15.5g
- sugars (g)	31.8g	5.1g
Sodium (mg)	2308mg	369mg

## 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.



### Cook the garlic rice

Finely chop the **garlic**. In a medium saucepan, melt the **butter** with a dash of **olive oil** over a medium heat. Add the **garlic** and cook until fragrant, **1-2 minutes**. Add the **jasmine rice**, **water (for the rice)** and the **salt (for the rice)**, stir, and bring to the boil. Reduce the heat to low and cover with a lid. Cook for **12 minutes**, then remove from the heat and keep covered until the rice is tender and the water has absorbed, **10-15 minutes**.

**TIP:** The rice will finish cooking in its own steam so don't peek!



### Cook the beef

In a large frying pan, heat a drizzle of **olive oil** over a high heat. When the oil is hot, cook the **beef strips**, tossing occasionally, until browned and just cooked through, **1-2 minutes** (cook in batches if your pan is getting crowded). Transfer to a plate.



### Pickle the cucumber

While the rice is cooking, thinly slice the **cucumber** into rounds. In a small bowl, add the **rice wine vinegar**, **sugar** and **salt (for the pickle)**. Add the **cucumber** and stir to dissolve in the pickling liquid. Add enough water to cover the cucumber, then toss to coat and set aside until serving.



### Bring it all together

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **capsicum** and **carrot** until softened, **3-4 minutes**. Return the **beef strips** and any **resting juices** to the pan. Add a tablespoon of the **pickling liquid** and cook until sticky, **1-2 minutes**. Season with **pepper**.



### Get prepped

Thinly slice the **capsicum**. Grate the **carrot** (unpeeled). In a medium bowl, combine the **Southeast Asian spice blend** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Add the **beef strips** and toss to coat. In a small bowl, combine the **garlic aioli** with the **soy sauce**. Set aside.



### Serve up

Roughly chop the **coriander**. Drain the cucumber. Divide the garlic rice between bowls and top with the hoisin beef stir-fry. Sprinkle with the **crushed peanuts** and coriander. Serve with the pickled cucumber and soy and garlic aioli.

Enjoy!