



Honey-Soy & Ginger Beef with Crunchy Asian Slaw

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 2474kJ (591Cal) | Protein 42.8g | Fat, total 28.4g - saturated 5.1g | Carbohydrate 38.3g - sugars 24g | Sodium 1141mg
Calorie Smart | The quantities provided above are averages only.

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Get ready

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'll need

(along with the basics)



Large Frying Pan

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Beef Strips	1 small pkt	1 medium pkt
Ginger Paste	1 medium pkt	1 large pkt
Deluxe Slaw Mix	1 medium bag	1 large bag
Sesame Dressing	1 pkt (60g)	2 pkts (120g)

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Chop



Snow Peas



Asian Greens



Cucumber

2. Sizzle



Beef Strips



Honey-Soy Marinade



Ginger Paste

3. Toss



Deluxe Slaw Mix



Crunchy Fried Noodles



Sesame Dressing



Crushed Peanuts



Coriander

- Trim and chop **snow peas**
- Roughly chop **Asian greens**
- Slice **cucumber** into half-moons

- Heat **olive oil** in a frying pan over high heat. Cook **beef strips** in batches, tossing until browned, **1-2 mins**. Season and transfer to a plate
- Return pan to high heat with a drizzle of **oil**. Cook **snow peas** until tender, **2-3 mins**
- Add **Asian greens, marinade** and **ginger paste** and toss until wilted, **1 min**. Return **beef** to pan and stir until coated. Set aside

- In a bowl, combine **slaw mix, cucumber, crunchy noodles** and **sesame dressing**. Season
- Plate up **slaw** and **beef**
- Serve topped with **peanuts** and torn **coriander**

