



# Sweet Chilli Ginger Beef with Crunchy Asian Slaw & Crushed Peanuts

**FRESH & FAST** Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 2577kJ (615Cal) | Protein 41.2g | Fat, total 29.9g - saturated 5.8g | Carbohydrate 42.8g - sugars 27.5g | Sodium 2137mg  
**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
Slaw Mix	1 small 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](https://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



Pea Pods



Asian Greens



Cucumber

- Trim and chop **pea pods**
- Chop **Asian greens**
- Slice **cucumber** into half-moons



## 2. Sizzle



Beef Strips



Oyster Sauce



Sweet Chilli Sauce



Ginger Paste

- Heat **olive oil** in a frying pan over high heat. Cook **beef** until browned, **1-2 mins**. Season, then transfer to a plate
- Return pan to high heat with a drizzle of **oil**. Cook **pea pods** until tender, **2-3 mins**
- Add **Asian greens**, **oyster sauce**, **sweet chilli sauce** and **ginger paste**. Return **beef** to pan and cook, tossing, until greens are wilted, **1 min**



## 3. Toss



Slaw Mix



Crunchy Fried Noodles



Sesame Dressing



Crushed Peanuts



Coriander

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



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