

Sweet Chilli Ginger Beef with Crunchy Asian Slaw & Peanuts

Box to plate: 15 mins

FRESH & FAST

Grab your Fresh & Fast Meal Kit







Get ready

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your

You'll need

(along with the basics)



1. Chop

Asian Greens





Cucumber

2. Sizzle



Beef Strips

Sweet Chili Sauce



Oyster Sauce

Ginger Paste





3. Toss



Crunchy Fried **Noodles**

Sesame Dressing





Crushed Peanuts

Coriander

From the pantry





Olive Oil Salt & Pepper

- Trim and chop pea pods
- · Chop Asian greens
- Slice cucumber into half-moons
- Heat olive oil in a frying pan over high heat. Cook **beef strips** (in batches) until browned, 1-2 mins. Season, then transfer to a plate
- Return pan to high heat with a drizzle of olive oil. Cook pea pods until tender, 2-3 mins
- Add Asian greens, oyster sauce, sweet chilli sauce and ginger paste to pan then return **beef** and toss until greens are wilted, 1 min

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

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 large pkt	2 large pkts

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.







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