



Cooking Made Easy

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## Ginger Beef Stir-Fry



A HelloFresh classic! Tender beef and crisp asparagus are quickly stir-fried with warming ginger and served over fluffy basmati rice. Hoisin sauce adds a touch of sweetness and depth of flavor.



25 min



level 1



nut free



gluten free



lactose free



Sirloin Steak



Basmati Rice



Asparagus



Garlic



Ginger



Hoisin



Soy Sauce

Ingredients	2 People	4 People
Sirloin Steak	1	2
Basmati Rice	¾ C	1 ½ C
Asparagus	12	24
Garlic	2 cloves	4 cloves
Ginger	1 thumb	2 thumbs
Hoisin	1 T	2 T
Soy Sauce	2 T	4 T
Vegetable Oil*	1 T	2 T

\*Not included

Allergens  
(None)

Ruler

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**Nutrition per person** Calories: 237 kcal | Carbs: 20 g | Fat: 15 g | Protein: 30 g | Fiber: 10 g



**1** In a small pot, bring 1½ cups **water** to a boil with a pinch of **salt**. Take the **steak** out of the fridge to bring to room temperature. Cut the **asparagus spears** into 2-inch pieces, discarding the bottom inch. Mince or grate the **garlic**. Peel the **ginger** with a spoon, then mince or grate 1 tablespoon.



**2** Add the **rice** to the boiling **water**. Return to a boil, reduce to a simmer, and cover. Cook for 15 minutes, then set aside off the heat for 5 more minutes. No peeking!



**3** Meanwhile, heat 1 tablespoon **oil** in a non-stick pan over medium-high heat. Season the steak with **salt** and **pepper** on each side. Sear for 2-3 minutes on each side until golden brown. Set aside.



**4** In a bowl, combine **garlic**, **ginger**, **soy sauce**, **hoisin**, and 2 tablespoons **water**. Stir until thoroughly combined.

**5** In the same pan you cooked the steak in, cook the **asparagus** over medium heat for about 5 minutes, tossing constantly.

**6** While the asparagus cooks, thinly slice the **steak** against the grain.

**7** Add the **steak** to the pan with the **soy sauce mixture**. Cook, tossing, for about 5 minutes, until steak is cooked, asparagus are tender, and sauce has slightly thickened.

**8** Fluff the **rice** with a fork. Serve the **ginger beef stir-fry** on top and drizzle with any remaining **sauce**.

**Tip** Got leftover ginger? Peel it and store it in the freezer in an airtight container, then just grate it as you need it!