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Ginger Beef Stir-Fry

with Hoisin, Asparagus, and Basmati Rice

We're welcoming back 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.



30 min



level 1



Flat Iron Steak



Basmati Rice



Asparagus



Scallions



Garlic



Ginger



Sesame Seeds



Hoisin



Soy Sauce

Ingredients

Flat Iron Steak		24 oz
Basmati Rice		1 ½ C
Asparagus		12 oz
Scallions		4
Garlic		4 cloves
Ginger		2 thumbs
Sesame Seeds		2 t
Hoisin	1)	4 T
Soy Sauce	1)	4 T
Oil*		2 t

4 People

*Not Included

Allergens

1) Soy

Tools

Small Pot, Peeler, Large Pan, Small Bowl

Ruler

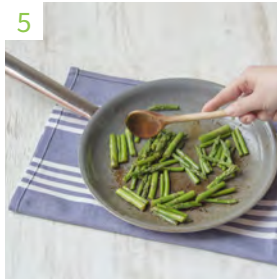
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Nutrition per person Calories: 570 cal | Fat: 16 g | Sat. Fat: 6 g | Protein: 43 g | Carbs: 64 g | Sugar: 7 g | Sodium: 715 mg | Fiber: 4 g



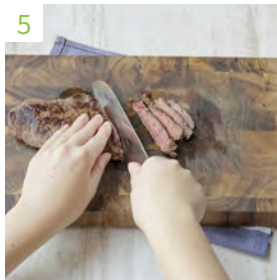
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1 Prep the ingredients: Wash and dry all produce. In a small pot, bring **3 cups salted water** to a boil. Remove the **steak** from the refrigerator and bring to room temperature. Trim and discard the bottom inch from the **asparagus**, then cut them into 2-inch pieces. Mince or grate the **garlic**. Thinly slice the **scallions**. Peel and mince **2 Tablespoons ginger**.



5

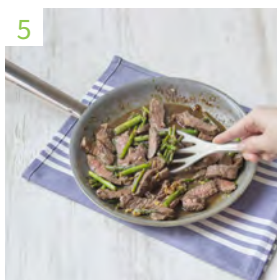
2 Cook the rice: Add the **rice** to the boiling water, cover, and reduce to a low simmer for 15-20 minutes, until tender. Remove from the heat and keep covered until the rest of the meal is ready.



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3 Sear the steak: Meanwhile, heat a large drizzle of **oil** in a large pan over medium-high heat. Pat dry the **steak** with a paper towel. Season the steak on all sides with **salt** and **pepper**. Add the steak to the pan and cook for 2-3 minutes per side, until browned but not yet cooked through. Remove from the pan and set aside.

4 Make the sauce: In a small bowl, combine the **garlic, ginger, soy sauce, hoisin,** and **4 Tablespoons water**.



5

5 Cook the stir-fry: Add the **asparagus** and **scallions** to the same pan over medium heat, adding a drizzle of **oil** if necessary. Cook, tossing for 4-5 minutes, until crisp-tender. While the asparagus cook, thinly slice the **steak** against the grain. Add the sliced steak to the pan with the **sauce** and cook, tossing for 3-4 minutes, until the steak is cooked to desired doneness and the sauce has thickened. Season with **salt** and **pepper**.

6 Plate and serve: Fluff the **rice** with a fork. Serve the **ginger beef stir-fry** on a bed of **basmati rice** and sprinkle with the **sesame seeds**. Enjoy!