



BEEF SIZZLE STIR-FRY

with Bok Choy over Jasmine Rice



HELLO BOK CHOY

The Asian green has both tender leaves and satisfyingly crunchy stalks.



Red Onion



Baby Bok Choy



Ginger



Soy Sauce
(Contains: Soy)



Red Bell Pepper



Garlic



Jasmine Rice



Beef Stir-Fry

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 560

START STRONG

Getting started ahead of time? Let the steak marinate in the soy sauce mixture for up to 3 hours in the refrigerator, if you can—the meat will be all the more flavorful for it.

BUST OUT

- Small pot
- Peeler
- Medium bowl
- Large pan
- Sugar (2 tsp | 4 tsp)
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------|---------------------|
| • Red Onion | 1 1 |
| • Red Bell Pepper | 1 2 |
| • Baby Bok Choy | 2 4 |
| • Garlic | 2 Cloves 4 Cloves |
| • Ginger | 1 Thumb 2 Thumbs |
| • Jasmine Rice | ½ Cup 1 Cup |
| • Soy Sauce | 2 TBSP 4 TBSP |
| • Beef Stir-Fry | 10 oz 20 oz |

HELLO WINE



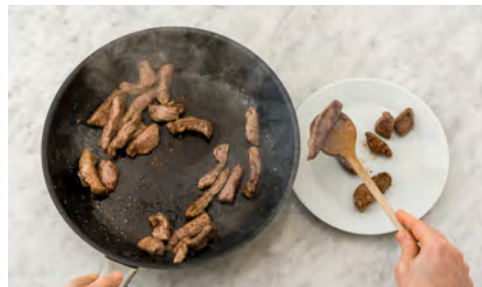
PAIR WITH
Butcher's Hook Mendoza
Red Blend, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Bring **1 cup water** to a boil in a small pot. Halve, peel, and thinly slice **onion**. Core and seed **bell pepper**, then thinly slice. Trim bottom root ends from **bok choy** and discard. Separate bok choy into individual stalks. Mince or grate **garlic**. Peel, then mince **ginger**.



4 COOK BEEF

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef** and toss until browned and cooked to desired doneness, 3-4 minutes. Remove from pan and set aside.



2 COOK RICE

Once water is boiling, add **rice** to pot. Cover, reduce to a simmer, and cook until tender, 15-20 minutes. Remove from heat and keep covered until rest of meal is ready.



5 COOK VEGGIES

Heat another drizzle of **oil** in same pan over medium-high heat. Add **bell pepper** and **onion**. Cook, tossing, until just starting to soften, 3-4 minutes. Add **bok choy** to pan along with **¼ cup water**. Toss until tender and a loose sauce has formed, 2-4 minutes. Season with **salt** and **pepper**.



3 MARINATE BEEF

Add **ginger**, **garlic**, **soy sauce**, **2 tsp sugar**, and a drizzle of **oil** to a medium bowl. Stir to combine and dissolve sugar. Add **beef** and toss to coat. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Return **beef** to pan and toss to heat through. Divide **rice** between plates and top with **beef and veggie stir-fry**. **TIP:** Have leftovers? Store them in a nifty nesting container set from [HelloFresh.com/Shop](https://www.hellofresh.com/shop)

GO FOR IT!

With a recipe like this, you'll stir-fry your way to dinner success.

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