



HUNAN CUMIN BEEF STIR-FRY

with Red Cabbage over Jasmine Rice



HELLO

CUMIN BEEF

Whole cumin seeds add earthy flavor to this sizzling Chinese stir-fry

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 770



Yellow Onion



Ginger



Cumin Seeds



Red Cabbage



Soy Sauce
(Contains: Soy)



Cilantro



Lime



Garlic



Jasmine Rice



Chili Flakes



Ground Beef



Sesame Oil



Sesame Seeds

START STRONG

Make sure to dry the cabbage well after washing. You want it to have as little moisture as possible so that it crisps up nicely in the broiler or oven.

BUST OUT

- Small pot
- Peeler
- Large pan
- Baking sheet
- Oil (2 tsp | 4 tsp)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Ginger 1 Thumb | 2 Thumbs
- Lime 1 | 1
- Jasmine Rice ¾ Cup | 1½ Cups
- Cumin Seeds 1 tsp | 2 tsp
- Chili Flakes 1 tsp | 1 tsp
- Red Cabbage 8 oz | 16 oz
- Ground Beef 10 oz | 20 oz
- Soy Sauce 1 TBSP | 2 TBSP
- Sesame Oil 1 tsp | 2 tsp
- Sesame Seeds 1 TBSP | 1 TBSP
- Cilantro ¼ oz | ¼ oz

HELLO WINE

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1 PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Bring **1¼ cups water** to a boil in a small pot. Halve, peel, and thinly slice **onion**. Mince or grate **garlic**. Peel, then mince **ginger** until you have 2 TBSP. Halve **lime**.



4 BROIL CABBAGE

While onions cook, toss **cabbage** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Broil (or bake) until lightly browned and crispy at edges, 8-12 minutes. **TIP:** Keep an eye on the cabbage to make sure it doesn't burn.



2 COOK RICE

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



5 COOK BEEF

Add **beef** to pan with **onions**. Break up meat into pieces with a spatula or wooden spoon. Cook, tossing occasionally, until no longer pink and slightly browned at edges, about 5 minutes. Stir in **soy sauce** and ½ **tsp sugar**. Remove pan from heat, then stir in a squeeze of **lime** and **1 tsp sesame oil** (we sent more). Season with **salt** and **pepper**.



3 COOK AROMATICS

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and cook, tossing, until softened, 3-4 minutes. Stir in **garlic, ginger, 1 tsp cumin seeds** (we sent more), and a pinch of **chili flakes** (to taste). Cook, tossing, until fragrant, 2-3 minutes. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Divide **rice** between plates and top with **cabbage** and **beef mixture**. Sprinkle with **sesame seeds, lime juice**, and any remaining **chili flakes** (to taste). Tear **cilantro leaves** over top and serve.

SIZZLING!

Those spices and aromatics make this more than your average stir-fry.



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