



GINGER BEEF STIR-FRY

with Sugar Snap Peas

PREP: 10 MIN
TOTAL: 30 MIN

LEVEL 1

NUT
FREE

GLUTEN
FREE

DAIRY
FREE



HELLO

SESAME SEEDS

A subtle garnish with serious impact

INGREDIENTS:

- Sugar Snap Peas
- Garlic
- Scallions
- Ginger
- Basmati Rice
- Soy Sauce (Contains: Soy)
- Hoisin Sauce (Contains: Soy)
- Sirloin Steak Tips
- White Sesame Seeds

FOR 4 PEOPLE:

- 12 oz
- 4 Cloves
- 4
- 1 Thumb
- 1½ Cups
- 4 TBSP
- 4 TBSP
- 16 oz
- 2 TBSP

NUTRITION PER SERVING

516 cal | Fat: 12 g | Sat. Fat: 3 g | Protein: 35 g | Carbs: 69 g | Sugar: 7 g | Sodium: 1237 mg | Fiber: 2 g

START STRONG

Speed up scallion slicing by cutting all of the bunch at once.

You can slip a rubber band over the dark greens to help keep them steady as you wield your knife.



BUST OUT

- Medium pot
- Small bowl
- Oil (2 tsp)
- Peeler
- Large pan
- Whisk



1 PREP

Wash and dry all produce.

Bring **2½ cups water** and a pinch of **salt** to a boil in a medium pot. Trim **snap peas**. Mince or grate **garlic**. Thinly slice **scallions**. Peel and mince **ginger**.

2 COOK RICE

Once water is boiling, add **rice** to pot, cover, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered.

3 MAKE SAUCE

Meanwhile, whisk together **garlic, ginger, soy sauce, 2 TBSP water**, and **4 TBSP hoisin sauce** (we sent more) in a small bowl.



4 SEAR STEAK

Heat a large drizzle of **oil** in a large pan over medium-high heat. Season **steak tips** with **salt** and **pepper**. Add to pan and toss until nearly cooked to desired doneness, 2-3 minutes. Remove and set aside.



5 MAKE STIR-FRY

Add **snap peas** and **scallions** to same pan over **medium heat**. (**TIP:** If veggies seem dry, add a drizzle of oil.) Cook until tender but still crisp, 3-4 minutes, tossing occasionally. Add **steak** and **sauce** to pan and cook until sauce is thickened and meat reaches desired doneness, 2-3 minutes. Season with **salt** and **pepper**.



6 FINISH AND PLATE

Fluff **rice** with a fork. Divide between plates, then top with **stir-fry** and garnish with **sesame seeds**.



SNAPPY!

Make it again with asparagus, green beans, or broccoli.

