



# HONEY HOISIN BEEF

with Baby Bok Choy over Jasmine Rice



## HELLO HONEY HOISIN

A sweet and savory duo that adds oomph to any stir-fry

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 520



Baby Bok Choy



Ginger



Jasmine Rice



Hoisin Sauce  
(Contains: Soy)



Beef Stir-Fry



Scallions



Garlic



Soy Sauce  
(Contains: Soy)



Honey



Sesame Seeds

## START STRONG

If you're having trouble getting the bok choy to tenderize, try adding a splash of water to the pan, which will steam it.

## BUST OUT

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

## INGREDIENTS

Ingredient 4-person

- Baby Bok Choy 4
- Scallions 4
- Ginger 2 Thumbs
- Garlic 4 Cloves
- Jasmine Rice 1 Cup
- Soy Sauce 4 TBSP
- Hoisin Sauce 2 TBSP
- Honey 2 oz
- Beef Stir-Fry 16 oz
- Sesame Seeds 2 TBSP

## HELLO WINE



### PAIR WITH

Mulberry Road Cellars Paso Robles Zinfandel, 2015

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



## 1 PREP

Wash and dry all produce. Bring 2 cups water to a boil in a small pot. Trim bottom root ends from **bok choy** and discard. Cut head in half lengthwise, then slice crosswise into strips. Trim, then thinly slice **scallions**, keeping greens and whites separate. Peel, then mince **ginger** until you have 2 TBSP. Mince **garlic**.



## 4 COOK BEEF

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef** to pan, reserving excess marinade in bowl. Cook, tossing occasionally, until browned and almost cooked through, 2-3 minutes. Remove from pan and set aside.



## 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 FINISH STIR-FRY

Add **scallion whites**, remaining **ginger**, remaining **garlic**, and another drizzle of **oil** to same pan over medium heat. Cook, tossing, until fragrant, about 1 minute. Add **bok choy** and cook, tossing, until tender, 3-4 minutes. Season with **salt** and **pepper**. Return **beef** to pan along with **marinade** from bowl. Let bubble until a thick sauce has formed, 2-3 minutes. Season with salt and pepper.



## 3 MARINATE BEEF

Combine **soy sauce**, **hoisin sauce**, **honey**, half the **ginger**, and half the **garlic** in a medium bowl. Add **beef** and toss to coat. **TIP:** If you have extra time, let beef marinate for up to 3 hours in the refrigerator.



## 6 PLATE AND SERVE

Divide **rice** between plates. Top with **stir-fry**. Sprinkle with **scallion greens** and **sesame seeds** and serve.



## EASY DOES IT!

Stir-frys deliver the biggest flavor-to-effort ratio.

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