



Sticky Ginger Beef and Rice Bowls

with Marinated Veggies and Snow Peas

Quick 20 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



- Ground Beef
- Ground Pork
- Jasmine Rice
- Carrot, julienned
- Crispy Shallots
- Soy Sauce
- Ginger-Garlic Puree
- Snow Peas
- Rice Vinegar
- Mayonnaise
- Honey
- Radish

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

Start here

- Before starting, wash and dry all produce.
- Add 1 ¼ cups (2 ½ cups) water and ¼ tsp (½ tsp) salt to a medium pot. Cover and bring to a boil over high heat.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

Medium bowl, measuring spoons, medium pot, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Pork	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Carrot, julienned	56 g	113 g
Crispy Shallots	28 g	56 g
Soy Sauce	2 tbsp	4 tbsp
Ginger-Garlic Puree	1 tbsp	2 tbsp
Snow Peas	113 g	227 g
Rice Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Honey	1 tbsp	2 tbsp
Radish	3	6
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Issue with your meal?
Scan the QR code to
share your feedback.

1



Make ginger rice

- Add **rice** and ½ **tbsp** (1 **tbsp**) **ginger-garlic puree** to the **boiling water**. Stir to combine.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

2



Prep

- Meanwhile, thinly slice **radishes**.
- Trim **snow peas**.
- Combine **mayo** and **half the soy sauce** in a small bowl.

3



Marinate veggies

- Add **vinegar** and ½ **tsp** (1 **tsp**) **sugar** to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **radishes** and **carrots**. Toss to coat. Set aside.

4



Cook snow peas

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **snow peas**. Season with **salt** and **pepper**.
- Cook, stirring often, until tender-crisp, 3-4 min.
- Remove from heat.
- Transfer **snow peas** to a plate, then cover to keep warm.

5



Cook beef

- Reheat the same pan over medium-high.
- When hot, add **beef** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add ½ **tbsp** (2 **tbsp**) **ginger-garlic puree**. Cook, stirring to combine, until fragrant, 30 sec.
- Remove from heat, then add **honey** and **remaining soy sauce**. Season with **pepper**, then stir to combine.

6



Finish and serve

- Fluff **rice** with a fork.
- Divide **rice** between bowls. Top with **beef**, **snow peas** and **marinated veggies**.
- Drizzle **mayo mixture** over top and sprinkle with **crispy shallots**.

Dinner Solved!

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the **beef****