



Thai Style Beef Bowl

with Peppers, Mangetout and Basmati Rice

Classic 30-35 Minutes • Mild Spice • 2 of your 5 a day

2



Red Onion



Bell Pepper



Coriander



Beef Mince



Basmati Rice



Ginger Puree



Thai Style Spice Blend



Chicken Stock Paste



Mangetout



Lime



Ketjap Manis

Pantry Items
Water

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Frying pan, saucepan, lid and zester.

Ingredients

	2P	3P	4P
Red Onion**	1	1	2
Bell Pepper***	1	2	2
Coriander**	1 bunch	1 bunch	1 bunch
Beef Mince**	240g	360g	480g
Water for the Rice*	300ml	450ml	600ml
Basmati Rice	150g	225g	300g
Ginger Puree	1 sachet	1 sachet	1 sachet
Thai Style Spice Blend 3)	1 sachet	1 sachet	2 sachets
Chicken Stock Paste	10g	15g	20g
Water for the Beef*	100ml	150ml	200ml
Mangetout**	80g	150g	150g
Lime**	½	¾	1
Ketjap Manis 11)	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	424g	100g
Energy (kJ/kcal)	2750 /657	648 /155
Fat (g)	21	5
Sat. Fat (g)	9	2
Carbohydrate (g)	84	20
Sugars (g)	16	4
Protein (g)	34	8
Salt (g)	2.40	0.57

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

3) Sesame 11) Soya

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Get Prepped

Halve, peel and thinly slice the **red onion**. Halve the **pepper** and discard the core and seeds. Slice into thin strips. Roughly chop the **coriander** (stalks and all).



Flavour the Beef

Once the **mince** is browned, drain and discard any excess fat. Lower the heat, then add the **onion** and **pepper** to the pan. Cook until softened, 6-8 mins, stirring occasionally. Stir in the **ginger puree**, **Thai style spice blend** (careful, it's hot - add less if you don't like heat) and **chicken stock paste**. Add the **water for the beef** (see ingredients for amount) and stir in the **mangetout**. Simmer until the liquid has reduced by half and the **mangetout** are tender, 4-5 mins. **IMPORTANT:** *The mince is cooked when no longer pink in the middle.*



Fry the Mince

Heat a drizzle of **oil** in a frying pan on medium-high heat. When the **oil** is hot, add the **beef mince** and cook until browned, 4-5 mins. Use a spoon to break it up as it cooks. **IMPORTANT:** *Wash your hands and equipment after handling raw mince.*



Finishing Touches

While everything cooks, zest and halve the **lime**. When the **beef** is ready, stir through the **ketjap manis**, a squeeze of **lime juice** and **half the coriander**. Remove from the heat, then taste and add **salt** and **pepper** if needed. Fluff up the **rice** with a fork and stir through the **lime zest**.



Cook the Rice

Meanwhile, pour the **cold water for the rice** (see ingredients for amount) into a medium saucepan with a tight-fitting lid. Stir in the **rice** and **¼ tsp salt**, cover with the lid and bring to the boil on medium-high heat. Once boiling, turn the heat down to medium. Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Serve

Share the **rice** between your bowls and top with the **beef**. Finish with a sprinkle of the remaining **coriander**. Chop the remaining **lime** into **wedges** and serve alongside for squeezing over.

Enjoy!