



GINGER BEEF STIR-FRY

with Snappy Asparagus



HELLO SESAME SEEDS

A subtle garnish with serious impact

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 610



Asparagus



Garlic



Scallions



Ginger



Basmati Rice



Soy Sauce
(Contains: Soy)



Hoisin Sauce
(Contains: Soy)



Sirloin Steak Tips



White Sesame
Seeds

START STRONG

Give the sauce a quick stir before adding it to the pan in step 5. This will help ensure that it's smooth and evenly mixed.

BUST OUT

- Small pot
- Peeler
- Small bowl
- Large pan
- Paper towel
- Oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Asparagus 6 oz | 12 oz
- Garlic 2 Cloves | 4 Cloves
- Scallions 2 | 4
- Ginger 1 Thumb | 2 Thumbs
- Basmati Rice ¾ Cup | 1½ Cups
- Soy Sauce 1 TBSP | 2 TBSP
- Hoisin Sauce 2 TBSP | 4 TBSP
- Sirloin Steak Tips 12 oz | 24 oz
- White Sesame Seeds 1 TBSP | 2 TBSP

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1 PREP Wash and dry all produce. Bring **1½ cups water** and a pinch of **salt** to a boil in a small pot. Trim and discard bottom inch from **asparagus**, then cut stalks into 2-inch pieces. Mince or grate **garlic**. Trim and thinly slice **scallions**. Peel and mince **ginger**.



4 SEAR STEAK Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **steak tips** dry with a paper towel, then season with **salt** and **pepper**. Add to pan and toss until nearly cooked to desired doneness, 2-3 minutes. Remove from pan and set aside.



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.



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



3 MAKE SAUCE Meanwhile, whisk together **garlic**, **ginger**, **soy sauce**, **1 TBSP water**, and **2 TBSP hoisin sauce** (we sent more) in a small bowl.



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

STIR IT UP!

Make it again with snow peas, broccoli, or a green veggie of your choice.