



Easy Thai-Style Beef & Oyster Sauce Stir-Fry

with Ginger Rice & Mint

Grab your Meal Kit with this symbol



Ginger Paste



Jasmine Rice



Oyster Sauce



Sweet Chilli Sauce



Beef Strips



Lemon Pepper Spice Blend



Cornflour



Asian Stir-Fry Mix



Mint

Prep in: **15-25 mins**
Ready in: **30-40 mins**

A zap of lemon and pepper, a splash of oyster sauce and a sweet chilli sauce is all you need to make a stellar sauce. Stir-fry beef and veggies and watch as a delicious dinner comes to life before your eyes. Simply magical!

Pantry items

Olive Oil, Butter, Vinegar (White Wine or Rice Wine)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	20g	40g
ginger paste	1 medium packet	1 large packet
water*	1¼ cups	2½ cups
jasmine rice	1 packet	1 packet
oyster sauce	1 medium packet	1 large packet
sweet chilli sauce	1 medium packet	1 large packet
vinegar* (white wine or rice wine)	½ tbs	1 tbs
beef strips	1 packet	1 packet (or 2 packets)
lemon pepper spice blend	1 sachet	2 sachets
cornflour	½ packet	1 packet
Asian stir-fry mix	1 bag (300g)	1 bag (600g)
mint	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3051kJ (729Cal)	695kJ (166Cal)
Protein (g)	37.3g	8.5g
Fat, total (g)	23.3g	5.3g
- saturated (g)	10.4g	2.4g
Carbohydrate (g)	90.5g	20.6g
- sugars (g)	19.4g	4.4g
Sodium (mg)	1485mg	338mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



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1



Cook the ginger rice

- In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat.
- Cook **ginger paste** until fragrant, **1-2 minutes**. Add the **water** and a generous pinch of **salt** and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove from heat and keep covered until rice is tender and water is absorbed, **10-15 minutes**.

TIP: Cover the pan with a lid if the ginger paste starts to spatter!

TIP: The rice will finish cooking in its own steam so don't peek!

3



Cook the veggies & beef

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **Asian stir-fry mix** until tender, **4-5 minutes**. Transfer to a plate.
- Return the pan to high heat with a drizzle of **olive oil**.
- When oil is hot, shake off excess cornflour and cook **beef** in batches, tossing, until browned and cooked through, **1-2 minutes**.
- Add the **oyster sauce mixture** and return the cooked **veggies** to the pan, toss to combine, **1 minute**.

TIP: Cooking the meat in batches over a high heat helps it stay tender.

2



Get prepped

- Meanwhile, combine **oyster sauce**, **sweet chilli sauce**, the **vinegar** and a splash of **water** in a small bowl.
- Pat **beef strips** dry with paper towel. In a medium bowl, combine **beef strips**, **lemon pepper spice blend**, **cornflour** (see ingredients) and a generous pinch of **salt**.

4



Serve up

- Divide ginger rice between bowls. Top with Thai-style beef and oyster sauce stir-fry.
- Tear over **mint** leaves to serve. Enjoy!

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