



Teriyaki-Hoisin Beef Fried Rice

with Baby Corn, Sugar Snap Peas and Pickled Carrot Ribbons

Quick 20-25 Minutes • **Mild Spice** • 1 of your 5 a day

49



Basmati Rice



Carrot



Rice Vinegar



Sugar Snap Peas



Garlic Clove



British Beef Mince



Baby Corn



Hoisin Sauce



Teriyaki Sauce



Sambal Paste

Pantry Items
Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Kettle, saucepan, sieve, peeler, bowl, garlic press and frying pan.

Ingredients

Ingredients	2P	3P	4P
Basmati Rice	100g	150g	200g
Carrot**	1	1½	2
Rice Vinegar	15ml	22ml	30ml
Sugar Snap Peas**	80g	150g	150g
Garlic Clove**	2	3	4
British Beef Mince**	240g	360g	480g
Baby Corn**	60g	120g	120g
Hoisin Sauce 11)	32g	64g	64g
Teriyaki Sauce 11)	75g	100g	150g
Sambal Paste	15g	22g	30g
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	370g	100g
Energy (kJ/kcal)	2579 /616	697 /166
Fat (g)	21.7	5.9
Sat. Fat (g)	8.6	2.3
Carbohydrate (g)	74.1	20.0
Sugars (g)	26.6	7.2
Protein (g)	35.8	9.7
Salt (g)	3.34	0.90

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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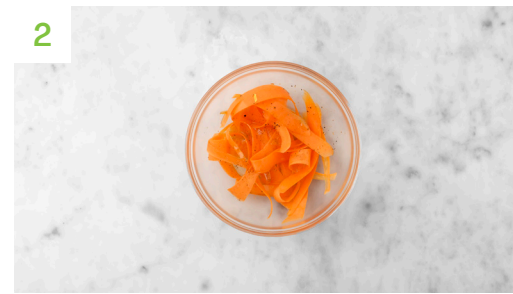
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Cook the Rice

- Boil a half-full kettle.
- Pour the **boiled water** into a large saucepan with $\frac{1}{4}$ **tsp salt** on high heat. Add the **rice** and cook for 10-12 mins.
- Once cooked, drain in a sieve, then pop it on top of the pan and allow to steam until ready to serve.



Get in a Pickle

- While the rice cooks, trim and peel the **carrot**. Use the peeler to peel long ribbons down the length of the **carrot**, stopping at the core.
- In a medium bowl, combine the **carrot ribbons**, **rice vinegar**, **sugar** (see pantry for amount) and a pinch of **salt**. Set aside to pickle.



Prep the Veg

- Halve the **baby corn**.
- Peel and grate the **garlic** (or use a garlic press).



Fry the Beef and Veg

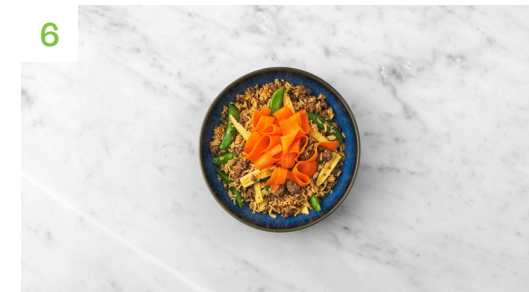
- Heat a drizzle of **oil** in a large frying pan on high heat.
- Once hot, add the **beef mince**. Fry until browned, 5-6 mins.
- Use a spoon to break up the **mince** as it cooks, then drain and discard any excess fat. Season with **salt** and **pepper**. **IMPORTANT:** *Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.*

- Once browned, add the **baby corn** and **sugar snap peas** to the **beef** and stir fry until tender, 2-3 mins.



Combine and Stir

- Add the **garlic** to the pan and cook for 1 min more.
- Add the **cooked rice** to the **beef mixture**, then stir in the **hoisin sauce**, **teriyaki sauce** and **sambal** (add less if you'd prefer things milder). Mix together until piping hot, 1-2 mins.
- Taste and season with **salt** and **pepper** if needed.



Serve Up

- Share the **hoisin beef fried rice** between your plates.
- Top with your **pickled carrot ribbons**.
- Enjoy!**