

MARLEY SPOON



Sticky Ginger Beef

with Pickles and Sesame Rice.



20-30min



2 Portions

Flash-fried in a deliciously sticky sauce of garlic, ginger, honey and syrupy Indonesian soy sauce, and garnished with slivers of crisp ginger, this fragrant beef stir-fry beats any takeaway. A side of tangy pickled vegetables balances the sweetness of the stir-fry, and adds crunch and freshness.

What we send

- grass-fed beef stir-fry strips
- brown onion
- black sesame seeds ¹¹
- coriander, ginger, garlic
- carrot
- jasmine rice
- sesame oil ¹¹
- cucumber
- rice wine vinegar
- kecap manis ^{1,6,17}

What you'll require

- Australian honey
- sea salt flakes
- soy sauce ⁶
- sugar
- vegetable oil
- water

Utensils

- paper towel
- sieve

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

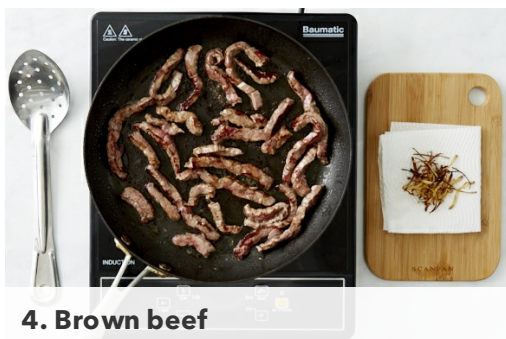
Nutrition per serving

Energy 810kcal, Fat 28.1g, Carbs 95.3g, Proteins 41.5g



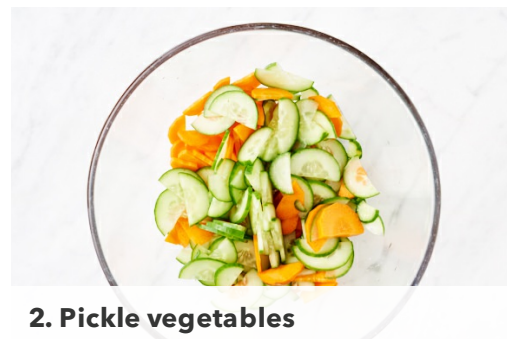
1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



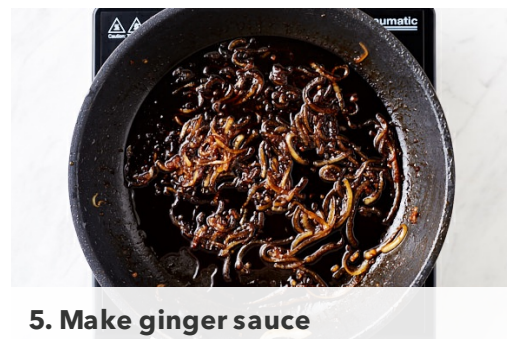
4. Brown beef

Heat **2 tsp vegetable oil** in a wok or large deep frypan over medium-high heat. Stir-fry the **ginger matchsticks** for 3 mins or until crisp and golden. Remove with a slotted spoon and drain on paper towel. Heat **1 tbs vegetable oil** and **½ tsp sesame oil** in the wok over high heat. Stir-fry the **beef** for 1-2 mins until browned. Remove and set aside.



2. Pickle vegetables

While the rice is cooking, peel and halve the **carrots** and **cucumbers** lengthwise, then thinly slice. Combine the **rice wine vinegar**, **1 tbs sugar** and **2 tsp salt** in a medium saucepan over medium heat and cook for 1-2 mins until sugar dissolves. Pour over the carrot and cucumber, stir to combine and set aside to lightly pickle.



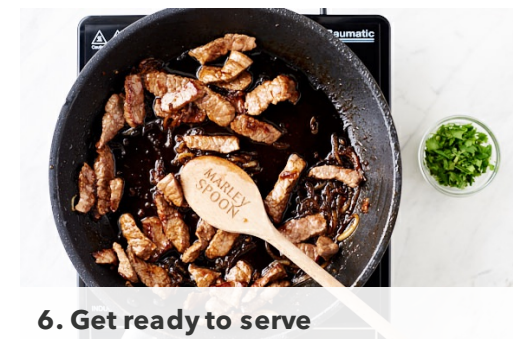
5. Make ginger sauce

Add **2 tsp vegetable oil** to the wok and reduce heat to medium. Stir-fry **onion** for 3-5 mins until lightly golden. Add **grated ginger** and **garlic** and stir-fry for 2-3 mins until softened. Add **kecap manis**, **1 tbs soy sauce**, **2 tsp honey** and **60ml (¼ cup) water** and bring to the boil. Reduce heat to low and cook for 4-6 mins until sticky and thickened slightly.



3. Prepare ingredients


Meanwhile, peel the **ginger**. Finely grate half and cut the remaining half into thin matchsticks. Crush or finely chop the **garlic**. Thinly slice the **onion**. Coarsely chop the **coriander**, including the stems.



6. Get ready to serve

Meanwhile, drain the **pickled vegetables**. Fluff the **rice** with a fork and stir through the **sesame seeds** and **remaining sesame oil**. Return the **beef** to the wok and stir for 30 secs or until warmed through. Stir in the **coriander** and remove from the heat. Divide the **sesame rice**, **beef** and **pickles** among bowls and scatter over the **crispy ginger** to serve.

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**Packed in Australia
from at least 55%
Australian ingredients**