

MARLEY SPOON



Sticky Ginger Beef

with Pickles and Sesame Rice.



30-40min



4 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

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

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.

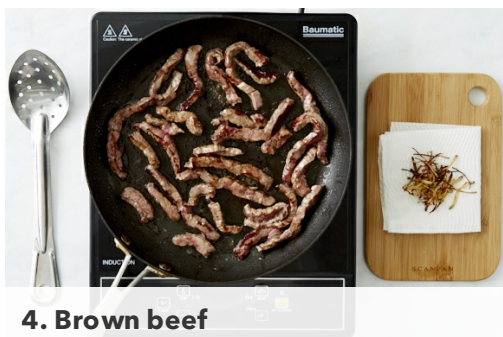
Nutrition per serving

Energy 730kcal, Fat 20.6g, Carbs 92.5g, Proteins 41.1g



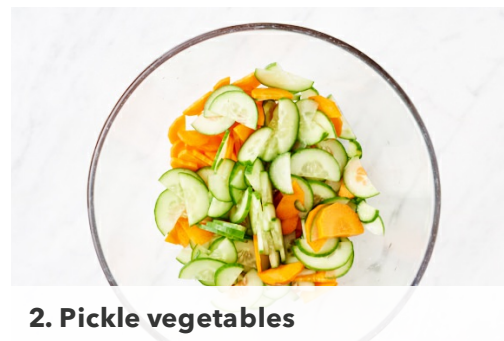
1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml 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 **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 **1 tsp sesame oil** in wok over high heat. Stir-fry **beef**, in 2 batches if necessary, for 1-2 mins until browned. Remove and set aside.



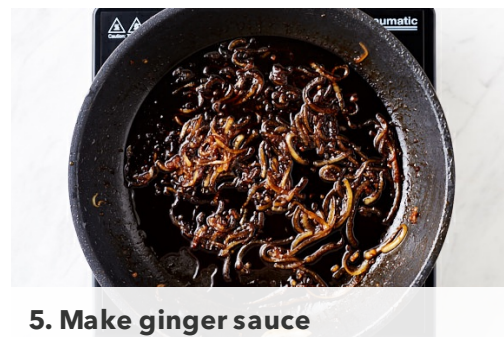
2. Pickle vegetables

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.



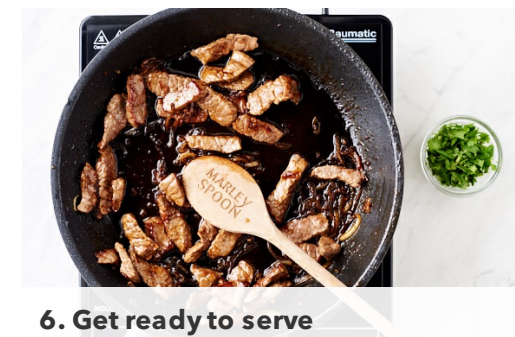
3. Prepare ingredients

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.



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 the **kecap manis**, **2 tbs soy sauce**, **1 tbs honey** and **125ml (1/2 cup) water** and bring to the boil. Reduce heat to low and cook for 4-6 mins until sticky and thickened slightly.



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.

Customer Service: **02 6145 2910** Email: contact@marleyspoon.com.au

Printed on FSC certified paper • View the recipe online by visiting your account at marleyspoon.com.au    **#eatmarleyspoon**

**Packed in Australia
from at least 30%
Australian ingredients**