Eat Within 4 Days

UCOOK

Amazing Beef Stir-fry

with green beans & basmati rice

Hands-on Time: 25 minutes

Overall Time: 25 minutes

Quick & Easy: Serves 3 & 4

Chef: Samantha du Toit

Wine Pairing: Strandveld | Syrah

Nutritional Info	Per 100g	Per Portion
Energy	697kJ	2929kJ
Energy	167kcal	701kcal
Protein	12.1g	51g
Carbs	22g	93g
of which sugars	2.6g	11g
Fibre	1.7g	7.1g
Fat	3.2g	13.4g
of which saturated	0.7g	2.7g
Sodium	196mg	823mg

Allergens: Shellfish, Fish, Gluten, Sesame, Wheat, Soya, Allium

Spice Level: None

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
300ml	400ml	White Basmati Rice *rinse*
120g	160g	Edamame Beans
240g	320g	Green Beans *rinse & cut in half*
450g	600g	Beef Strips
3	4	UCOOK Asian Sauce
2	2	Spring Onions *rinse, trim & roughly slice*
15ml	20ml	White Sesame Seeds

From Your Kitchen

Oil (cooking, olive OR coconut)
Seasoning (Salt & Pepper)
Water
Paper Towel

1. RICE & BEANS Place the rinsed rice in a pot with 600ml [800ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat, mix in the edamame beans, and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

2. GREEN BEANS While the rice is simmering, place a pan over medium-high heat with a drizzle of oil. When hot, fry the green beans until starting to char, 5-6 minutes (shifting occasionally). Remove from the pan, season, and cover.

3. BROWNED BEEF Return the pan to high heat with a drizzle of oil. Pat the beef strips dry with paper towel. Cut the beef strips into smaller pieces (if necessary). When hot, sear the beef until browned, 20-30 seconds (shifting occasionally). Add the Asian sauce and a splash of water. Mix until combined and simmer until heated through, 2-3 minutes.

4. IT ALL COMES TOGETHER Make a bed of the fluffy rice. Top with the beef strips and the sauce (to taste). Side with the charred beans. Garnish with the spring onion (to taste) and the sesame seeds.

Chef's Tip Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.