



Vietnamese-Style Beef Strips

with Coconut Rice & Pickled Onions

Grab your Meal Kit
with this symbol



	Coconut Milk
	Jasmine Rice
	Garlic
	Ginger Paste
	Lemongrass & Makrut Lime Stir-Fry Paste
	Fish Sauce & Rice Vinegar Mix
	Sweet Chilli Sauce
	Red Onion
	Carrot
	Green Beans
	Beef Strips
	Roasted Cashews

Hands-on: 35-45 mins
Ready in: 30-40 mins

Zesty lemongrass paste lends its bright citrus flavour to quick-cooking beef strips in this stir-fry. Add rich coconut rice, colourful veggies and zingy pickled onion for a combination that turns a simple weeknight dinner into a feast of flavours.

Pantry items

Olive Oil, Soy Sauce, Rice Wine Vinegar
(or White Wine Vinegar)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
coconut milk	1 medium tin	1 large tin
water*	¾ cup	1½ cup
salt*	¼ tsp	½ tsp
jasmine rice	1 medium packet	1 large packet
garlic	2 cloves	4 cloves
ginger paste	1 medium packet	1 large packet
lemongrass & makrut lime stir-fry paste	1 packet	2 packets
fish sauce & rice vinegar mix	1 packet (20g)	1 packet (40g)
soy sauce*	1 tbs	2 tbs
sweet chilli sauce	1 packet (50g)	1 packet (100g)
red onion	½	1
rice wine vinegar* (or white wine vinegar)	¼ cup	½ cup
carrot	1	2
green beans	1 medium bag (200g)	1 large bag (400g)
beef strips	1 small packet	1 medium packet
roasted cashews	1 medium packet	1 large packet

*Pantry items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3590kJ (858Cal)	561kJ (134Cal)
Protein (g)	46.6g	7.3g
Fat, total (g)	29.2g	4.6g
- saturated (g)	15.2g	2.4g
Carbohydrate (g)	94.2g	14.7g
- sugars (g)	24.4g	3.8g
Sodium (mg)	1730mg	270mg

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1

Make the coconut rice

In a medium saucepan, combine the **coconut milk**, **water** and the **salt** and bring to the boil over a high heat. Add the **jasmine rice**, stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan from the heat and keep covered until the rice is tender and the water is absorbed, **10 minutes**.

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



2

Get prepped

While the rice is cooking, finely grate the **garlic**. In a medium bowl, combine the **garlic**, **ginger paste**, **lemongrass & makrut lime stir-fry paste**, **fish sauce & rice vinegar mix**, **soy sauce** and **sweet chilli sauce**. Set aside.



3

Pickle the onion

Thinly slice the **red onion** (see ingredients). In a small bowl, combine the **rice wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch the **red onion** in your hands, then add to the pickling liquid. Add just enough **water** to cover the **onion**, then stir to coat. Set aside until serving.



4

Cook the veggies

Thinly slice the **carrot** into half-moons. Trim and halve the **green beans**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Add the **carrot**, **green beans** and a dash of water and cook until softened, **4-5 minutes**. Season with **salt** and **pepper**. Transfer to a bowl.



5

Cook the beef

Return the frying pan to a high heat with a drizzle of **olive oil**. When the oil is hot, cook the **beef strips** until just browned, **1-2 minutes** (cook in batches if your pan is getting crowded). Transfer to the bowl with the veggies. Add the **lemongrass mixture** to the pan and cook until bubbling and heated through, **1-2 minutes**. Remove the sauce from the heat. Add the **beef** and **veggies** to the sauce and toss to coat.



6

Serve up

Drain the pickled onions. Divide the coconut rice between bowls and top with the Vietnamese-style beef strips and veggies. Spoon over any remaining sauce from the pan and garnish with the pickled onion and **roasted cashews**.

Enjoy!

