



HONEY HOISIN BEEF

with Baby Bok Choy over Jasmine Rice



HELLO

HONEY HOISIN

A sweet and savory duo that adds oomph to any stir-fry

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 500



Scallions



Garlic



Jasmine Rice



Hoisin Sauce
(Contains: Soy)



Beef Sirloin Tips



Baby Bok Choy



Ginger



Soy Sauce
(Contains: Soy)



Honey



Sesame Seeds

START STRONG

If you're having trouble getting the bok choy to tenderize, try adding a splash of water to the pan, which will steam it.

BUST OUT

- Small pot
- Peeler
- Medium bowl
- Large pan
- Oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- Baby Bok Choy 4
- Scallions 4
- Ginger 2 Thumbs
- Garlic 4 Cloves
- Jasmine Rice 1 Cup
- Soy Sauce 4 TBSP
- Hoisin Sauce 2 TBSP
- Honey 8 tsp
- Beef Sirloin Tips 16 oz
- Sesame Seeds 2 TBSP

HELLO WINE

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1 PREP Wash and dry all produce. Bring 2 cups water to a boil in a small pot. Trim bottom root ends from **bok choy** and discard. Cut head in half lengthwise, then slice crosswise into strips. Trim, then thinly slice **scallions**, keeping greens and whites separate. Peel, then mince **ginger** until you have 2 TBSP. Mince or grate **garlic**.



4 COOK BEEF Heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef** to pan, leaving excess marinade in bowl. Cook, tossing occasionally, until browned and almost cooked through, 2-3 minutes. Remove from pan and set aside.



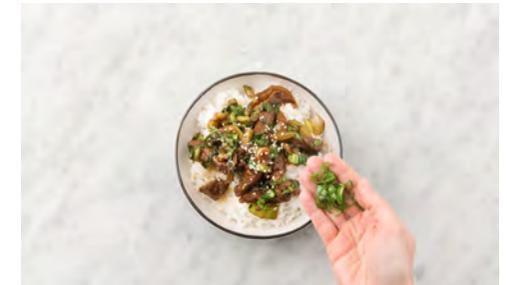
2 COOK RICE Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered until rest of meal is ready.



5 FINISH STIR-FRY Add **scallion whites**, remaining **ginger**, remaining **garlic**, and another drizzle of **oil** to same pan over medium heat. Cook, tossing, until fragrant, about 1 minute. Add **bok choy** and cook, tossing, until tender, 3-4 minutes. Season with **salt** and **pepper**. Return **beef** to pan along with **marinade** from bowl. Let bubble until a thick sauce has formed, 2-3 minutes. Season with **salt** and **pepper**.



3 MARINATE BEEF Combine **soy sauce**, **hoisin**, **honey**, half the **ginger**, and half the **garlic** in a medium bowl. Add **beef** and toss to coat. **TIP:** If you have extra time, let beef marinate for up to 3 hours in the refrigerator.



6 PLATE AND SERVE Divide **rice** between plates. Top with **stir-fry**. Sprinkle with **scallion greens** and **sesame seeds** and serve.



EASY DOES IT!

Stir-frys deliver the biggest flavor-to-effort ratio.



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