



# Sticky Sweet Chilli & Sriracha Beef Bowl

with Rice & Creamy Slaw

NEW

Grab your Meal Kit with this symbol



Jasmine Rice



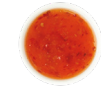
Chicken-Style Stock Powder



Beef Strips



Sweet Soy Seasoning



Sweet Chilli Sauce



Sriracha



Shredded Cabbage Mix



Baby Leaves



Garlic Aioli



Crispy Shallots



Beef Strips

Prep in: **15-25 mins**  
Ready in: **15-25 mins**

Soy sauce, sweet chilli sauce and sriracha come together on tender beef strips for the perfect balance of salty, sweet, spicy and sticky. Pair it with flavourful rice, a fresh and creamy slaw, and some crunchy peanuts for garnish, and you're on to a winner!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

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

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
jasmine rice	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
<b>butter*</b>	20g	40g
beef strips	1 medium packet	2 medium packets OR 1 large packet
sweet soy seasoning	1 sachet	2 sachets
sweet chilli sauce	1 small packet	2 small packets
sriracha	1 medium packet	1 large packet
<b>soy sauce*</b>	1 tsp	2 tsp
shredded cabbage mix	1 medium packet	1 large packet
baby leaves	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
crispy shallots	1 medium packet	1 large packet 2 medium packets
beef strips**	1 medium packet	OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3271kJ (782Cal)	839kJ (201Cal)
Protein (g)	37.8g	9.7g
Fat, total (g)	30.8g	7.9g
- saturated (g)	11.2g	2.9g
Carbohydrate (g)	85.6g	22g
- sugars (g)	17.1g	4.4g
Sodium (mg)	1657mg	425mg
Dietary Fibre (g)	7.8g	2g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4068kJ (972Cal)	790kJ (189Cal)
Protein (g)	66.6g	12.9g
Fat, total (g)	39.2g	7.6g
- saturated (g)	14.5g	2.8g
Carbohydrate (g)	85.6g	16.6g
- sugars (g)	17.1g	3.3g
Sodium (mg)	1707mg	332mg
Dietary fibre	7.8g	1.5g

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



2024 | CW18

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## Cook the rice

- Boil the kettle.
- Half-fill a medium saucepan with boiling water. Add **jasmine rice** and **chicken-style stock powder** and cook, uncovered, over a high heat until tender, **12 minutes**.
- Drain, rinse with warm water and return to the saucepan. Add **butter**, stir to combine and cover to keep warm.

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## Cook the beef

- When rice has **5 minutes** remaining, in a large frying pan, heat a drizzle of **olive oil** over high heat.
- When oil is hot, cook **beef** in batches, tossing, until browned and cooked through, **1-2 minutes**.
- Remove from heat, add **sweet chilli sauce**, **sriracha** and the **soy sauce**. Toss to coat.

**TIP:** Cooking the meat in batches over a high heat helps it stay tender.

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## Get prepped

- Meanwhile, discard any liquid from **beef strips** packaging.
- In a medium bowl, combine **beef strips**, **sweet soy seasoning** and a drizzle of **olive oil**.

**Custom Recipe:** If you've doubled beef strips, prep and cook as above.

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## Serve up

- In a large bowl, combine **shredded cabbage mix**, **baby leaves**, **garlic aioli** and a drizzle of **vinegar**. Season.
- Divide rice and slaw between bowls. Top with sticky sweet chilli and sriracha beef.
- Garnish with **crispy shallots**. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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