

Thai Spiced Beef with bell peppers and pak choi

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Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need Grater, lid, pot

Ingredients

| | 2P | 4P |
|----------------------|----------|-----------|
| Beef Mince | 250 g | 500 g |
| Bell Pepper | 1 unit | 2 units |
| Ginger | 1 unit | 2 units |
| Coriander | 5 g | 10 g |
| Onion | 1 unit | 2 units |
| Jasmine Rice | 150 g | 300 g |
| Thai Style Spice Mix | 1 sachet | 2 sachets |
| Pak Choi | 1 unit | 2 units |
| Red Thai Paste | 1 sachet | 2 sachets |
| Ketjap Manis | 1 sachet | 2 sachets |
| Beef Stock | 1 sachet | 2 sachets |

Nutrition

| | Per serving | Per 100g |
|--------------------------|--------------------------|-----------------------|
| for uncooked ingredients | 464.5 g | 100 g |
| Energy (kJ/kcal) | 2662.3 kJ/ 636.3 kcal | 573.2 kJ/ 137 kcal |
| Fat (g) | 20.2 g | 4.3 g |
| Sat. Fat (g) | 8.7 g | 1.9 g |
| Carbohydrate (g) | 79.6 g | 17.1 g |
| Sugars (g) | 13.4 g | 2.9 g |
| Protein (g) | 33.4 g | 7.2 g |
| Salt (g) | 1.9 g | 0.4 g |

Nutrition for uncooked ingredients based on 2 person recipe.

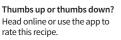
Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact





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Cook the Rice

- Add 300ml cold **salted water** (double for 4p) to a medium pot with a tight-fitting lid.
- Stir in the **rice** and bring to the boil.
- Once boiling, lower the heat to medium and cover with the lid.
- Leave to cook for 12 mins, then remove the pot from the heat (still covered).
- Leave to the side for another 12 mins or until ready to serve (the rice will continue to cook in its own steam).



Get Prepped

- Meanwhile, halve, peel and thinly slice the **onion**.
- Halve the **bell pepper**, remove the core and seeds and thinly slice.
- Trim and thinly slice the **pak choi** widthways.
- Peel and finely grate the **ginger** (use a teaspoon to easily scrape away the peel).
- Roughly chop the **coriander** (stalks and all).



Fry the Mince

- Place a medium pan over medium-high heat (without oil).
- Once the pan is hot, add the **beef mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks.
- Season with **salt** and **pepper**. **IMPORTANT**: Wash your hands and equipment after handling raw mince. The mince is cooked when no longer pink in the middle.



Add the Veg

- Add the onion and pepper to the pan with a drizzle of oil if necessary.
- Cook until softened, 4-5 mins, stirring occasionally.
- Add the **Thai spice** and **ginger** and fry for 1 min.
- Add the **beef stock** along with 100ml **water** (double for 4p).
- Stir in the **pak choi**. Simmer until the liquid has reduced by **half** and the **pak choi** is tender, 3-4 mins.



Season the Sauce

- When the liquid has reduced, stir through the **red Thai paste**, **ketjap manis** and **half** the **coriander**.
- Remove from the heat and season to taste with **salt** and **pepper**.
- Fluff up the **rice** with a fork.



Finish and Serve

- Share the **rice** between bowls and serve the **beef** on top.
- Finish with a sprinkle of the remaining **coriander**.

Enjoy!