

COOK FRESH.

# Stir-fried Hoisin Beef with Chinese Cabbage

⌚ 25 Mins  
Kcal 446 | P 16 g | C 95 g | F 7 g

Family Friendly

Quick and Easy

A savory Stir-fried tender Beef in Hoisin sauce with crisp Chinese Cabbage, served over fluffy jasmine rice.



# Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

## What you'll need

Vegetable oil, Salt, Black pepper, Measuring jug, Cooking pot, Chopping board, Knife, and Cooking pan.

## Ingredients (2 persons)

-  Water for Rice 400ML
-  Jasmine Rice 180GR
-  Beef Tenderloin Cubes 320GR
-  Homemade Thai Spice 8GR
-  Garlic 7GR
-  Baby Bok Choy 180GR
-  Chinese Cabbage 200GR
-  Lime 55GR
-  Spring Onion 10GR
-  Hoisin Sauce 40GR
-  Home Made Vegetable Stock 200ML

## Method



### Cook the Rice

Wash and rinse the **jasmine rice** thoroughly. Then, bring the **salted water** to a boil in a cooking pot and add the **washed rice**. Cook the **rice** uncovered for 1-3 minutes, then cover with a lid and cook for another 12 minutes on low heat. Once cooked, turn off the heat and remove it from the stove.



### Pan-fry the Beef

Heat a pan over medium heat and add a drizzle of **oil**. Season the **beef cubes** with **salt** and **black pepper**, and fry them for 5-8 minutes until browned. Remove the **beef** and set it aside.



### Prep the Ingredients

Peel and finely chop the **garlic**. Slice the bottom part of the **baby bok-choy** into 3 pieces. Halve a **lime** and chop the **spring onions**. Cut the **Chinese cabbage** into bite-sized pieces.



### Simmer the Sauce

In the same pan used for **beef**, add the **chopped garlic** and fry for 30 seconds until fragrant. Stir in the **homemade Thai spice**, **vegetable stock**, and **hoisin sauce**. Bring to a boil, then simmer for 3-5 minutes, adding a splash of **water** if needed to prevent it from drying out.



### Final Touches

Return the **beef** to the pan, adding **baby bok choy** and **Chinese cabbage**. Season with **salt** and **pepper** and cook for another 1-2 minutes until the **vegetables** are slightly tender.



### Serve and Enjoy!

Spoon the **cooked rice** onto plates, top with the **hoisin beef** and **vegetable mixture**, and garnish with **chopped spring onions**. Serve each plate with a **lime wedge** on the side for squeezing over the dish.

Allergens Sesame Gluten Soy