

Ginger Beef Stir-Fry

with Tatsoi & Jasmine Rice

Hoisin sauce is a key flavor component in sauces and glazes in many Asian-inspired dishes. Made from soybean paste, garlic, chilis, and various spices, this all-in-one ingredient is salty, sweet, and spiced at the same time. In this super-fast recipe, we mix half of the hoisin into the stir-fry and spoon the rest over the finished product for an elegant finish.



Ingredients

- 1 Cup Jasmine Rice
- 8 Ounces Tatsoi
- 3 Scallions
- 2 Cloves Garlic
- 1 Bunch Thai Basil
- 1-Inch Piece Ginger
- 10 Ounces Top Round Steak
- 1/4 Cup Hoisin Sauce
- 2 Tablespoons Soy Sauce



Makes 2 Servings
About 520 Calories Per Serving

Instructions



Cook the rice:

In a small pot, combine the **rice**, **2 cups of water**, and a **big pinch of salt**. Heat to boiling on high, then cover and reduce the heat to low. Simmer 15 to 20 minutes, or until the liquid is absorbed and the rice is cooked through. Fluff the finished rice with a fork.



Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Cut the tatsoi into bite-sized pieces. Slice the scallions. Peel and roughly chop the garlic. Pick the Thai basil leaves off the stems. Peel and mince the ginger. Thinly slice the steak.



Stir-fry the beef:

In a large pan, heat some oil on high until hot. Add the **sliced beef** and season with salt and pepper. Cook 2 to 3 minutes, or until browned, stirring occasionally. Transfer the stir-fried beef to a plate, leaving behind any juices in the pan.



Add the aromatics & sauces:

In the same pan used for the beef, add a little more oil and heat it on medium-high. Add the **garlic** and **ginger**; cook for about 30 seconds, or until fragrant. Stir in the **tatsoi**, **soy sauce**, **half the hoisin sauce**, and **half the scallions**. Cook 2 to 4 minutes, or until the vegetables are softened and coated in the sauce. Add the **stir-fried beef** back to the pan and cook about 1 minute, stirring until heated through and coated in the sauce. Remove from heat.



Plate your dish:

Divide the rice between 2 plates. Top the rice with the beef and tatsoi stir-fry. Garnish with the **Thai basil**, **remaining hoisin sauce**, and **remaining scallions**. Enjoy!