



Beef & Ginger Fried Rice

with Bok Choy & Pickled Radish Salad



30-40min



2 Servings

This is a truly comforting meal: cooked sushi rice becomes golden and crisp when added to a stir-fry of ground beef, leeks, and ginger. Make sure to use the back of a wooden spoon to press down on the rice for extra crispy bits. We pickle radishes with rice vinegar for a colorful, flavorful topping. Spoon any remaining vinegar onto your rice for an extra kick.

What we send

- 5 oz sushi rice
- 4 oz red radishes
- 1 oz rice vinegar
- 7 oz leek
- 1 oz fresh ginger
- 10 oz grass-fed ground beef
- 1 oz tamari soy sauce ⁶
- ¼ oz fresh cilantro
- ½ lb baby bok choy

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- large nonstick skillet

Allergens

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 38g, Carbs 84g, Protein 35g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **a pinch of salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Let sit for 5 minutes before uncovering.



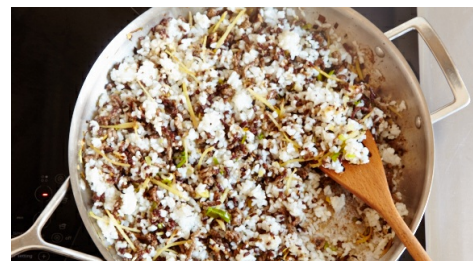
4. Cook beef

Add **beef** to same skillet and cook over medium-high heat, stirring occasionally, until beef is cooked through and browned in spots, about 5 minutes. Season with **salt**. Return **ginger** and **leeks** to skillet.



2. Prep vegetables

Meanwhile, trim ends from **radishes**, then thinly slice. In a large bowl, toss radishes with **rice vinegar**. Halve **leek** lengthwise, then rinse under running water; pat dry and thinly slice crosswise. Peel and thinly slice **ginger**, then stack slices and cut into very thin matchsticks.



5. Finish rice

Add **rice** to same skillet (adding **1 tablespoon oil** if skillet looks dry) and stir to combine. Cook, pressing down with a spoon or spatula to allow rice to crisp, tossing occasionally and repeating, until most of the rice is crispy, 6–8 minutes. Add **all of the tamari** and stir to combine.



3. Sauté aromatics

While **rice** cooks, heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **leeks** and cook, stirring, until softened, about 2 minutes. Add **ginger** and cook, stirring, until softened and fragrant, about 2 minutes. Season with **salt**. Transfer leeks and ginger to a plate.



6. Finish salad & serve

Pick **cilantro leaves and tender stems**. Halve **bok choy** and rinse under cold water to remove grit; dry well. Slice bok choy on an angle into ½-inch pieces, discarding end. Toss bok choy with **radishes**, **vinegar**, and **¼ teaspoon salt**. Top **rice mixture** with **cilantro** and some of the **bok choy and radish salad**. Serve **remaining salad** on the side. Enjoy!