



**LOW CALORIE**

## Beef & Ginger Fried Rice

with Bok Choy & Pickled Radish Salad



20-30min



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

- fresh ginger
- rice vinegar
- fresh cilantro
- grass-fed ground beef
- baby bok choy
- leek
- radishes
- sushi rice

## What you need

- coarse kosher salt

## Tools

- fine-mesh sieve
- large nonstick skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 640.0kcal, Fat 26.0g, Proteins 30.0g, Carbs 72.0g



### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1 ¼ cups water** and **a pinch of salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Let sit 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 **¼ teaspoon 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 skillet, preferably nonstick, over medium-high. Add **leeks** and cook, stirring, until softened, about 2 minutes. Add **ginger** and cook until softened and fragrant, about 2 minutes. Season with **¼ teaspoon 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 **½ teaspoon salt**. Top **rice mixture** with **cilantro** and some of the **bok choy and radish salad**. Serve **remaining salad** on the side. Enjoy!