



Pineapple Beef Fried Rice

with Scallions & Cashews



20-30min



2 Servings

Who needs takeout when you can whip up this Thai classic at home? Sweet and tart pineapple is the star of this dish and gets sautéed with crunchy snow peas and hearty beef strips. We enhanced the flavors of this fried rice with a combination of a stir-fry sauce, vinegar, and fragrant cilantro. Roasted cashews add the perfect crunch.

What we send

- 5 oz jasmine rice
- 3 oz stir-fry sauce ^{1,6}
- 4 oz snow peas
- 1 oz fresh ginger
- garlic
- 2 scallions
- 4 oz pineapple cup
- 10 oz pkg beef strips
- 1 oz salted cashews ¹⁵
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil

Tools

- small saucepan
- rimmed baking sheet
- medium nonstick skillet

Cooking tip

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Allergens

Wheat (1), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 19g, Carbs 89g, Protein 32g



1. Cook rice

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 15 minutes. Keep covered for 5 minutes, then spread out on a rimmed baking sheet to cool.



2. Make sauce

In a small bowl, stir to combine **all of the stir-fry sauce, 1 tablespoon water**, and **1 teaspoon vinegar**; set aside for step 5.



3. Prep ingredients

Trim **snow peas**, then snap or cut in half crosswise. Peel and finely chop **1 ½ teaspoons ginger**. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Coarsely chop **pineapple**.

Pat **beef** dry and season with **salt** and **pepper**.



4. Cook beef & veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **beef** and season with **salt** and **pepper**. Cook, stirring once, until golden brown, 3-4 minutes. Add **snow peas**, season with **salt** and **pepper**, and cook until crisp-tender, 1-2 minutes.



5. Add aromatics & rice

Reduce heat to medium-high. Stir in **pineapple, chopped garlic and ginger**, and **¾ of the sliced scallions**. Cook until pineapple is warm, about 3 minutes. Add **cooled rice** and **stir-fry sauce mixture**; cook, tossing, until ingredients are combined, about 1 minute. Season to taste with **salt** and **pepper**.



6. Finish & serve

Coarsely chop **cashews** and **cilantro leaves and stems**. Stir **cilantro** into **fried rice**. Serve **fried rice** garnished with **chopped cashews** and **remaining sliced scallions**. Enjoy!