



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

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

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, Proteins 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.



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.



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.



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.



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.



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!