

Hoisin Slivered Beef with Green Beans and Basmati Rice

Instructions:

Don't change yet! Take out equipment.

1. Combine rice and water in a large microwave-safe pot with lid. **Microwave** at high for 10 minutes, then medium 10 minutes.
2. Heat oil in a large nonstick **fry pan** or wok at med-high. Cut beef into thin short strips, against the grain, adding to pan as you cut. Toss and sauté slightly. Add garlic and ginger to pan.

Reduce heat to medium-low.

Add soy sauce, rice vinegar, fish sauce, sweet chili sauce, hoisin sauce and chili paste. Stir to combine.

...when timer rings for rice...

3. Lift rice with a fork and let rest for 5 minutes.
4. Rinse beans in a colander under cold water. Add to meat pan and stir. When beans are hot and tender, but still crunchy, they are ready.

This is juuust one of those meals we could have over and over again!

Ingredients:

Take out ingredients.

- 1 1/2 cups basmati rice**
- 3 cups water**

- 1 tsp olive oil, extra-virgin**
- 1 1/2 lbs or 675 g flank steak, trimmed**

- 2 tsp fresh garlic** (from a jar)
- 1 Tbsp fresh ginger** (from a jar)

- 1/4 cup soy sauce, reduced-sodium**
- 1 Tbsp rice vinegar**
- 2 Tbsp fish sauce**
- 2 Tbsp sweet Thai chili sauce**
- 2 Tbsp hoisin sauce**
- 1/2 tsp Sambal Oelek (crushed chili paste)**
(optional)

- 1 lb or 450 g frozen green beans**

Serves 4-6

15 MINUTES TO PREP
DINNER IS READY IN 30 MINUTES

Dinner Survival
by Sandi Richard