FROM OUR KITCHEN

Beef, broccolini and chilli fried rice



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
14 min	15 min	29 min	2

01 Ingredients

- [ ] 300 g beef blade, thinly sliced
- [ ] 2 tbsp vegetable oil
- [ ] 1 garlic clove, finely chopped
- [ ] 2 tbsp light soy sauce, or to taste
- [ ] 1 bunch broccolini, tough ends discarded, roughly chopped
- [ ] 2 tbsp finely grated ginger
- [ ] 1 small red chilli, thinly sliced, or to taste
- [ ] 300 g cold cooked jasmine rice
- [ ] 2 spring onions, thinly sliced, plus extra to serve
- [ ] 1 tsp sesame oil, or to taste

02 Step-by-step method

01

Heat 1 tbsp vegetable oil in a wok over high heat, add beef and stir-fry, in 2 batches, until browned, stir through garlic and 1 tbsp soy sauce at the end and transfer to a bowl. Wipe out wok with paper towels, add a little more oil, heat over high heat then add broccolini. Stir-fry until just tender, adding ginger and chilli toward the end of cooking, and then add to beef.

02

Heat remaining vegetable oil in the wok over high heat. Gently break up rice with your fingertips, add to wok and stir-fry, keeping the rice moving to prevent it sticking to the wok until warmed through. Add the beef mixture and stir-fry until hot, add remaining soy sauce to taste, spring onion and sesame oil and stir-fry to combine. Season to taste and serve hot.