



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...

**DAVE'S RECIPE BOX**

# ASIAN BEEF SALAD WITH RICE



PREP  
**10 min**



COOK  
**35 min**



SERVES  
**4**

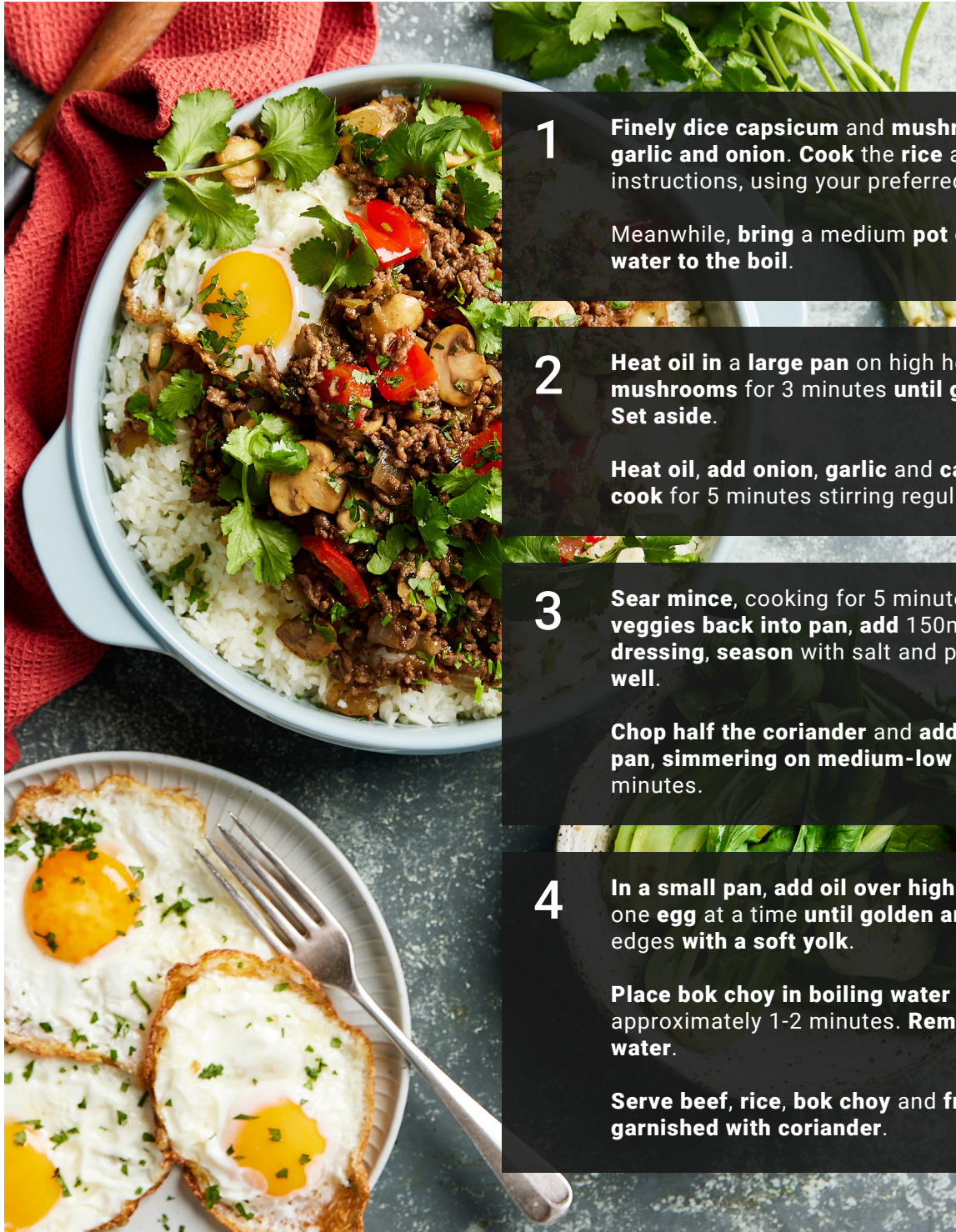
## INGREDIENTS:

- > 500g Beef Mince
- > 1 Red Capsicum
- > 1 Bunch Bok Choy
- > 200g Cup Mushrooms
- > 1 Brown Onion
- > 2 Garlic Cloves
- > 2 Cups Jasmine Rice
- > 4 Eggs
- > 150ml Salad Dressing
- > ½ Bunch Coriander
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cooking Oil
- > Salt and Pepper

# METHOD – GET COOKING!



**1** Finely dice capsicum and mushrooms, slice garlic and onion. Cook the rice as per pack instructions, using your preferred method.

Meanwhile, bring a medium pot of salted water to the boil.

**2** Heat oil in a large pan on high heat and sauté mushrooms for 3 minutes until golden brown. Set aside.

Heat oil, add onion, garlic and capsicum and cook for 5 minutes stirring regularly. Set aside.

**3** Sear mince, cooking for 5 minutes, add veggies back into pan, add 150ml of salad dressing, season with salt and pepper and stir well.

Chop half the coriander and add to the pan, simmering on medium-low heat for 10 minutes.

**4** In a small pan, add oil over high heat and fry one egg at a time until golden and crispy on edges with a soft yolk.

Place bok choy in boiling water for approximately 1-2 minutes. Remove from water.

Serve beef, rice, bok choy and fried egg, garnished with coriander.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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