

Thai Beef & Basil Stir Fry with Garlic Sesame Rice

4 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 30 minutes**

Peeler Farms Beef Stir Fry Cut, thawed
Fruitful Hill Farm Jalapeno, washed, stem removed, de-seeded (optional)
Boulding Food Forest Thai Basil
Fruitful Hill Cucumber, washed, ends trimmed, peeled (optional)
Bella Verdi Lettuce, root ball removed
Gulf Pacific White Rice
AustiNuts Roasted Peanuts
Farmhouse Kitchen Stir Fry Sauce
Farmhouse Kitchen Garlic Sesame Rice Seasoning
Salt and pepper
Olive or vegetable oil

STEP 1 Bring 2 cups of water, a big pinch of salt, and 1 tbsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and fold in the garlic sesame rice seasoning. Cover to keep warm until ready to serve.

STEP 2 Meanwhile, chop the cucumber into half moons, about about 1/4" or thinner. Slice jalapeno into thin rounds. Pick, wash, and dry whole lettuce and Thai basil leaves. Set the vegetables aside. Roughly chop the peanuts and set aside.

STEP 3 Pat the meat dry with paper towels and then slice the meat into thin strips of similar size, approximately 1" pieces. Season the meat with 3/4 tsp. salt and pepper. Toss to coat and set aside.

STEP 4 Place a large, high-sided skillet over medium-high heat. When the pan is hot, add 1-2 tbsp. oil and the meat in a single layer. Leave room in between the pieces of meat to prevent steaming. You may need to cook the meat the in batches depending on the size of your skillet. Cook for 2-3 minutes and stir halfway through when the first side is brown. If you prefer spice, you can add half of the sliced jalapeno peppers at this point of the cooking process. Add the stir fry sauce and stir to combine. Simmer for 1-2 minutes until slightly reduced. Turn off the heat and tear the Thai basil leaves into the sauce. Season with salt and pepper to taste.

STEP 5 Serve the beef and basil stir fry in lettuce cups with a side of garlic sesame rice. Garnish the lettuce cups with sliced cucumbers, chopped roasted peanuts, and fresh sliced jalapeno.

Enjoy!