

# Beef wok fried rice with pineapple, basil and lime zest |

Recipe for 4 portions



## Description

A flavorful wok meal in one: beef, carrots, celery, pineapple, basil, lime... A true delight!

## Note

You can always replace the beef with pork, shrimp or chicken.

## Ingredients

### Rice

- 300 Ml Basmati rice
- 450 Ml Water

### Garnishes

- 300 Gr Boston cut beef
- 150 Gr Carrot
- 100 Gr Celery
- 150 Gr Onion
- 0.25 Unit(s) Pineapple
- 10 Leaf(ves) Basil
- 45 Ml Soy sauce
- 45 Ml Hoisin sauce
- 15 Ml Chili paste (sriracha)
- 2 Unit(s) Egg
- 1 Unit(s) Lime

## Preparation

- Preparation time **60 mins**

### Preparation

Cut the beef into strips. Cut the vegetables into small strips and the pineapple into cubes.

Finely chop the basil. Break the eggs into a small bowl.

Quarter the limes and torch them briefly.

### Rice

Rinse the rice twice in cold water. Bring the rice and water to a boil and cook for 15 minutes on medium heat.

### Wok

Heat up the wok with a little oil and then cook the eggs first.

Add the vegetables and beef and cook for another 2 minutes.

Add the rice and continue to cook for another 2 minutes, then add the sauces.

Finish by sprinkling the basil and lime juice on top.

**Bon appétit!**