

# Ginger Beef Stir-Fry with Tatsoi & Jasmine Rice

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-ginger-scallion-beef-recipe>

## Ingredients:

- 1/4 cup hoisin sauce
- 1 cup jasmine rice
- 8 ounces tatsoi
- 3 scallions
- 2 cloves garlic
- 1 bunch thai basil
- 1 inch ginger Piece
- 10 ounces top round steak
- 2 tablespoons soy sauce

## Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 30 milligrams
4. Fat: 7 grams
5. Fiber: 1 grams
6. Protein: 20 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 750 milligrams
9. Sugar: 5 grams

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