

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups Jasmine Rice



Green Beans



Lime



1/4 oz | 1/4 oz Cilantro



10 oz | 20 oz Ground Beef**



4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Sesame, Soy, Wheat



Sauce



Sweet Thai Chili n Crispy Fried Onions Contains: Wheat



ANY ISSUES WITH YOUR ORDER? THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.

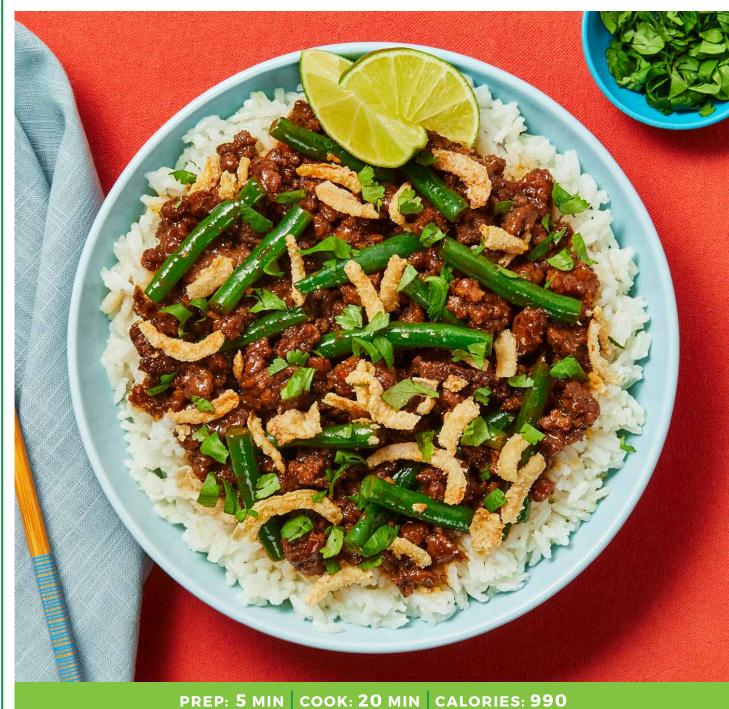
HELLO

SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to juicy ground beef

SWEET CHILI BEEF & GREEN BEAN BOWLS

with Jasmine Rice, Crispy Onions & Cilantro





SO IM-PRESSED

In step 3, we ask you to press the beef into an even layer before breaking it up. Why? Giving the meat a few undisturbed minutes in the hot pan (sans stirring) will help it to brown and develop crispy, almost caramelized edges.

BUST OUT

- Small pot
- Medium bowl
- Large pan
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1/2 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
 Contains: Milk

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1 COOK RICE

- In a small pot, combine rice, 1¼ cups water (2¼ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer.
 Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



2 PREP

- · Meanwhile, wash and dry produce.
- Trim green beans if necessary; cut crosswise into 2-inch-long pieces.
 Quarter lime. Pick cilantro leaves from stems; roughly chop leaves.



3 COOK BEEF

- Heat a drizzle of oil in a large pan over medium-high heat. Add beef*; season with salt and pepper. Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom. 3-4 minutes.
- Break up meat into pieces and continue cooking until beef is cooked through, 2-4 minutes more. TIP: If there's excess grease in your pan, carefully pour it out.



4 COOK GREEN BEANS

- While beef cooks, in a medium microwave-safe bowl, add green beans and a splash of water; cover bowl with plastic wrap. Microwave until tender, 1-2 minutes. TIP: No microwave? No problem! Steam green beans in a small pot with a splash of water until just tender, 5-7 minutes.
- Carefully drain any excess water.



5 FINISH STIR-FRY

- To pan with beef, stir in cooked green beans, chili sauce, 2½ TBSP sweet soy glaze (be sure to measure), 1TBSP butter, and ½ tsp sugar. (For 4 servings, use 5 TBSP sweet soy glaze, 2 TBSP butter, and 1 tsp sugar.) Cook, stirring, until beef mixture is thoroughly coated, 1-2 minutes.
- Remove from heat and stir in a **squeeze of lime juice** to taste.



6 FINISH & SERVE

- Fluff rice with a fork; stir in 1 TBSP butter (2 TBSP for 4 servings). Season with salt and pepper.
- Divide rice between bowls and top with stir-fry. Sprinkle with crispy fried onions and chopped cilantro. Serve with any remaining lime wedges on the side