

INGREDIENTS

2 PERSON | 4 PERSON



Scallions



Mayonnaise Contains: Eggs



5 tsp | 5 tsp

White Wine Vinegar

1 TBSP | 2 TBSP 4 oz | 8 oz **Shredded Carrots** Sesame Oil Contains: Sesame



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





Sriracha 🐧

10 oz | 20 oz Ground Beef**



3/4 Cup | 11/2 Cups Jasmine Rice



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



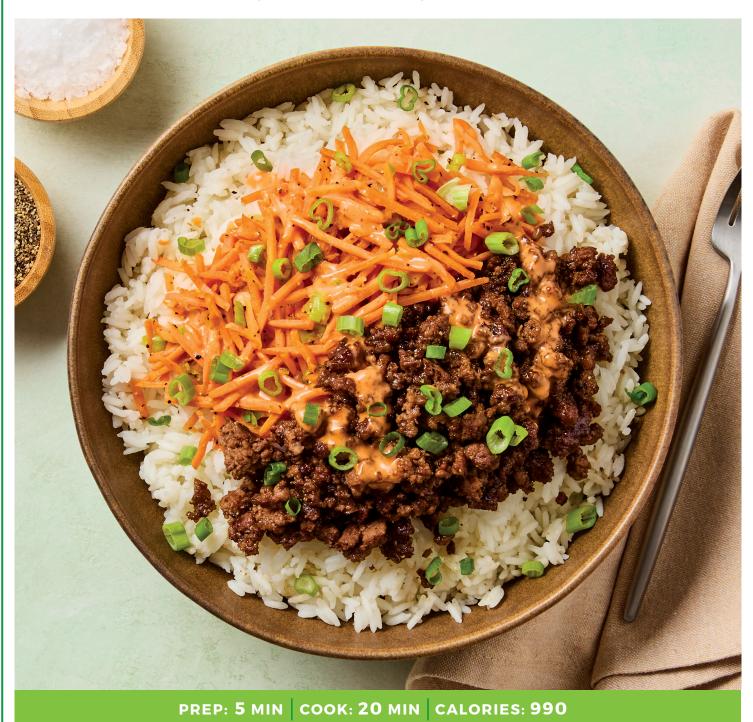
12 oz | 24 oz Cauliflower Rice



G Calories: 770

SESAME SOY BEEF BOWLS

with Shredded Carrots, Buttery Rice & Sriracha Mayo





HELLO

SESAME OIL

This rich, toasty oil adds depth and nuttiness to beef and carrots

BEEFED UP

Carefully pouring the excess grease out of your pan in Step 3 helps prevent the sauce from becoming too heavy or slick.

BUST OUT

- Small pot
- Large pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp) (5
- Sugar (¾ tsp | 1¼ tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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*Ground Beef is fully cooked when internal temperature reaches 160° .



1 COOK, PREP & MIX

- · Wash and dry produce.
- 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.
- Meanwhile, trim and thinly slice **scallions**, separating whites from greens.
- In a small bowl, combine mayonnaise with Sriracha to taste. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.
- Heat a drizzle of oil in a small pot over medium-high heat. Add cauliflower rice (no need to drain), a big pinch of salt, and pepper. Cook, stirring occasionally, until tender, 6-8 minutes. (Save jasmine rice for another use.)



3 COOK BEEF

- Heat a drizzle of oil in pan used for veggies over medium-high heat. Add beef* and cook, breaking up meat into pieces, until browned, 3-5 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Stir in half the vinegar (all for 4 servings), remaining sesame oil,
 2½ TBSP sweet soy glaze (5 TBSP for 4), and ½ tsp sugar (1 tsp for 4). Bring to a simmer and cook until sauce has thickened and beef is cooked through, 2-3 minutes.
- Remove from heat. Taste and season with salt and pepper if desired.



- Heat half the sesame oil (you'll use the rest in the next step) in a large pan over medium-high heat. Add carrots and scallion whites; cook, stirring occasionally, until slightly softened,
 1-2 minutes. Season with salt, pepper, and a pinch of sugar.
- Transfer to a second small bowl and cover to keep warm.



- Fluff rice with a fork and stir in 1 TBSP butter (2 TBSP for 4 servings): season with salt and pepper.
- Divide rice between bowls; top with carrot mixture and sesame soy beef. Drizzle with Sriracha mayo and sprinkle with scallion greens. Serve.

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