



SESAME SOY BEEF BOWLS

with Shredded Carrots, Buttery Rice & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Sriracha



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



4 oz | 8 oz
Shredded Carrots



10 oz | 20 oz
Ground Beef**



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



5 tsp | 5 tsp
White Wine Vinegar



3/4 Cup | 1 1/2 Cups
Jasmine Rice



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**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

Calories: 770



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 990



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)
- Sugar (3/4 tsp | 1 1/4 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**, **1 1/4 cups water** (**2 1/4 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**, **2 1/2 TBSP sweet soy glaze** (**5 TBSP for 4**), and **1/2 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.



2 COOK VEGGIES

- 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.



4 FINISH & SERVE

- 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.