

INGREDIENTS

2 PERSON | 4 PERSON



34 Cup | 11/2 Cups Jasmine Rice



10 oz | 20 oz Ground Beef**



2 TBSP | 4 TBSF Mayonnaise Contains: Eggs



1 tsp | 2 tsp Sriracha



4 oz | 8 oz Shredded Carrots



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



4 TBSP | 8 TBSP Umami Ginger Sauce Contains: Soy, Wheat



1 | 2 Crispy Fried Onions Contains: Wheat



1/4 oz | 1/4 oz Cilantro



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.

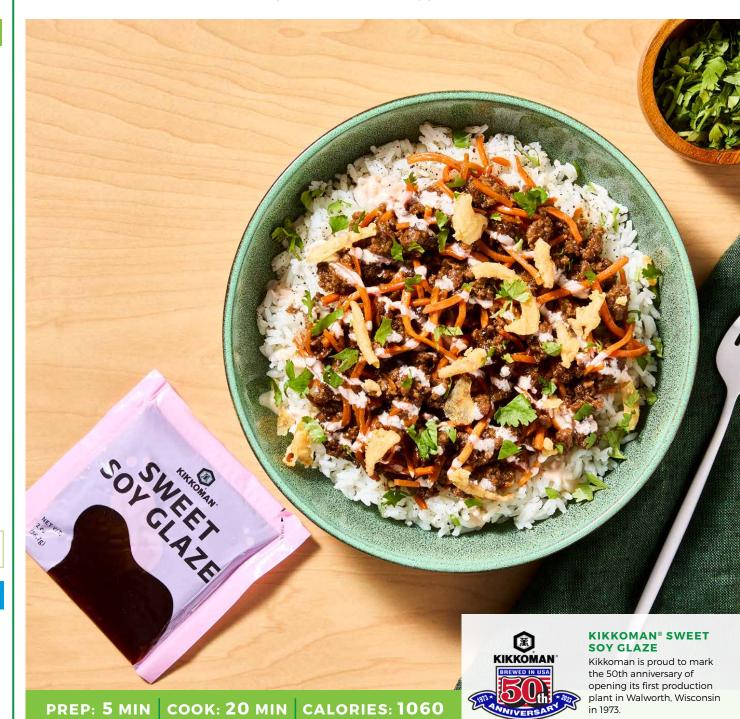


1¼ Cups | 2½ Cups S Brown Rice



GINGER SOY BEEF BOWLS

with Jasmine Rice, Sriracha Mayo, Cilantro & Crispy Fried Onions





HELLO

GINGER SOY BEEF

Sweet soy glaze + umami ginger sauce = a sweet-savory sensation.

GO GREEN

Did you know that cilantro stems are edible? Not only that-they add tons of flavor to your dish. Since they're slightly less tender than the leaves, mince them as finely as possible in step 2 for the best possible texture. Less food waste, more flavor!

BUST OUT

- Small pot
- Large pan
- · Small bowl
- Kosher salt
- · Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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1 COOK RICE

- In a small pot, combine rice, 11/4 cups water (21/4 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.
- Swap in **brown rice** for jasmine rice; use **1¾ cups water** (3½ cups for 4) and a pinch of salt. Cook for 20-25 minutes. (Save jasmine rice for another use.)



2 PREP & MIX MAYO

- While rice cooks, wash and dry produce. Roughly chop cilantro.
- In a small bowl, combine mayonnaise with Sriracha to taste.



- Heat a drizzle of oil in a large pan over medium-high heat. Add beef* and a big pinch of salt. Cook, breaking up meat into pieces, until browned, 3-4 minutes.
- Stir in carrots, Kikkoman® Sweet Soy Glaze, and umami ginger sauce. Cook until carrots are softened, beef is cooked through, and sauce has thickened, 2-4 minutes more. Taste and season with salt and pepper. Turn off heat



- Fluff rice with a fork; stir in 1 TBSP butter (2 TBSP for 4 servings). Season with salt and pepper.
- Divide rice between bowls. Top with **beef mixture** and any remaining sauce from pan. Drizzle with Sriracha mayo. Sprinkle with crispy fried onions and cilantro. Serve.