



## INGREDIENTS

2 PERSON | 4 PERSON



**½ Cup | 1 Cup**  
Jasmine Rice



**2 | 4**  
Scallions



**5 tsp | 10 tsp**  
White Wine  
Vinegar



**1 | 2**  
Cucumber



**4 oz | 8 oz**  
Shredded Carrots



**10 oz | 20 oz**  
Ground Beef



**1 TBSP | 2 TBSP**  
Sesame Seeds



**4 oz | 8 oz**  
Bulgogi Sauce  
Contains: Soy, Wheat



**4 TBSP | 8 TBSP**  
Sour Cream  
Contains: Milk



**1 tsp | 2 tsp**  
Sriracha

## HELLO

### BULGOGI SAUCE

A savory concoction that combines soy sauce and sesame with a little bit of sweetness

# BEEF BULGOGI BOWLS

with Carrots, Pickled Cucumber & Sriracha Crema



**PREP: 5 MIN | COOK: 20 MIN | CALORIES: 830**





## RIBBON WINNER

Cucumber ribbons = maximum marinade absorption. If you'd rather skip the peeler this time around, we suggest thinly slicing your cuke in step 2 instead.

## BUST OUT

- Small pot
- Medium bowl
- Peeler
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Sugar (**½ tsp** | **1 tsp**)
- Vegetable oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)  
Contains: Milk

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



## 1 COOK RICE & PREP

- **Wash and dry all produce.**
- In a small pot, combine **rice**, **¾ cup water** (**1½ 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.



## 4 COOK BEEF

- Heat another **drizzle of oil** in same pan over medium-high heat. Add **scallion whites** and cook until fragrant, 1 minute.
- Add **beef\*** and a **pinch of salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **half the sesame seeds** (save the rest for serving) and **remaining vinegar**. Cook for 30 seconds, then stir in **bulgogi sauce**. Bring to a simmer, then immediately turn off heat. Season again with **salt and pepper**.



## 2 PICKLE CUCUMBER

- In a medium bowl, combine **half the vinegar** (you'll use the rest later), **½ tsp sugar** (**1 tsp for 4 servings**), and a **pinch of salt**.
- Trim ends from **cucumber**. Using a peeler, shave cucumber lengthwise into ribbons, rotating as you go, until you get to the seedy core; discard core. Stir ribbons into bowl with **vinegar mixture**. Set aside, tossing occasionally, until ready to serve.



## 5 MAKE SRIRACHA CREMA

- While beef cooks, in a small bowl, combine **sour cream** with **sriracha** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



## 3 COOK CARROTS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots** and cook, stirring, until just tender, 1 minute. Season with **salt and pepper**.
- Turn off heat; transfer to a plate.



## 6 FINISH & SERVE

- Fluff **rice** with a fork. Stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and season with **salt and pepper**; divide between bowls.
- Arrange **beef, carrots, and pickled cucumber** (draining first) on top. Drizzle **crema** over everything. Garnish with **scallion greens** and as many **remaining sesame seeds** as you like. Serve.