



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



1 tsp | 2 tsp
Sriracha



1 TBSP | 2 TBSP
Sesame Oil



4 oz | 8 oz
Shredded Carrots



10 oz | 20 oz
Ground Beef



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



5 tsp | 5 tsp
White Wine
Vinegar



¾ Cup | 1½ Cups
Jasmine Rice

HELLO

SESAME OIL

This toasty, nutty ingredient adds depth to both beef and sautéed carrots.

SESAME SOY BEEF BOWLS

with Shredded Carrots, Buttery Rice & Sriracha Mayo



PREP: 5 MIN

COOK: 20 MIN

CALORIES: 900



BEEFED UP

Why do we recommend that you carefully pour any excess grease out of your pan in step 3? This helps your beef brown and results in deeper caramelization once the sweet soy glaze, vinegar, and sesame oil hit the pan.

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)

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



1 COOK, PREP & MIX

- **Wash and dry produce.**
- In a small pot, combine **rice**, **1½ cups water (2½ 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**.



3 COOK BEEF

- Heat a **drizzle of oil** in pan used for carrots 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 **sweet soy glaze**, **half the vinegar (all for 4 servings)**, and **remaining sesame oil**. 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 CARROTS

- 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 **carrots** and **sesame soy beef**. Drizzle with **sriracha mayo** and sprinkle with **scallion greens**. Serve.