



SESAME SOY BEEF BOWLS

with Sriracha Mayo, Cilantro & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



10 oz | 20 oz
Ground Beef



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



1 tsp | 2 tsp
Sriracha



4 oz | 8 oz
Shredded Carrots



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



1 | 2
Sesame Dressing
Contains: Soy, Wheat



1 | 2
Crispy Fried Onions
Contains: Wheat

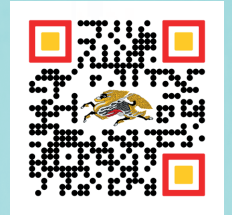


¼ oz | ¼ oz
Cilantro

HELLO

SESAME SOY BEEF

Sweet soy glaze and nutty sesame dressing mingle here for a savory sensation.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1040



KIRIN ICHIBAN

Crafted with the finest ingredients, Kirin Ichiban brings more flavor and joy to life's delicious moments. Scan the QR code to see tips on a Kirin-approved beer experience.



GO GREEN

Did you know that cilantro stems are edible? Not only that, they'll add just as much herby brightness as the leaves to your dish. Less food waste, more flavor!

BUST OUT

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

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1 COOK RICE

- 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.



3 COOK BEEF

- 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**, **sweet soy glaze**, and **3 TBSP sesame dressing (6 TBSP for 4 servings)**. 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.



2 PREP & MIX MAYO

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



4 FINISH & SERVE

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

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