



## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs, Soy



1 tsp | 1 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: 920





### 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
- Cooking oil (1 tsp | 1 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**, **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.
- 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 & SCALLION WHITES

- 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.

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