

INGREDIENTS

2 PERSON | 4 PERSON

2 TBSP | 4 TBSP

Mayonnaise Contains: Eggs, Soy

1 TBSP | 2 TBSP Sesame Oil

10 oz | 20 oz

Ground Beef

5 tsp | 5 tsp

White Wine

Vinegar



2 | 2 Scallions



1 tsp | 1 tsp Sriracha



4 oz | 8 oz Shredded Carrots



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



34 Cup | 11/2 Cups Jasmine Rice

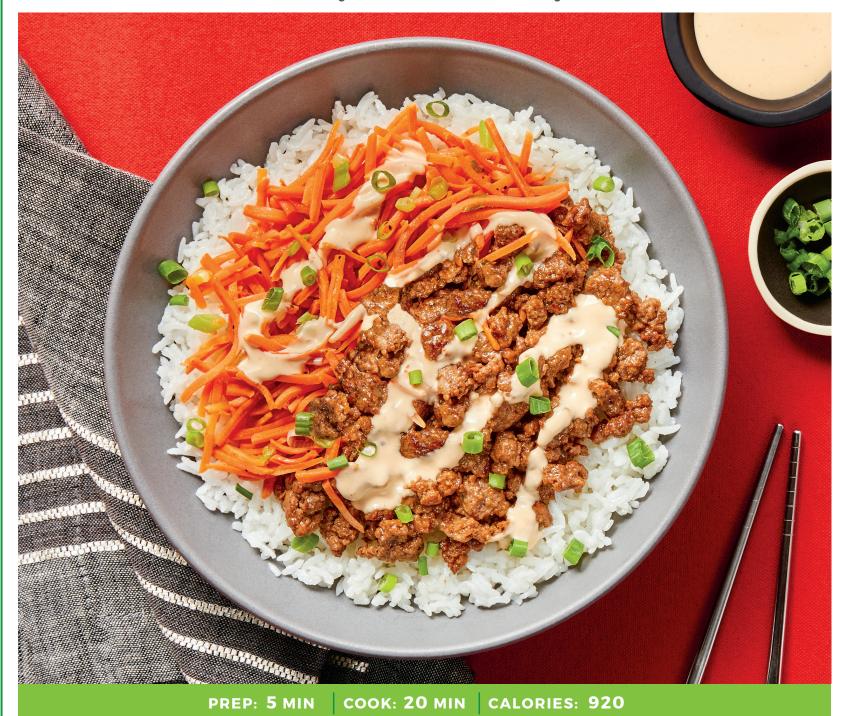
HELLO

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



15



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)

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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, 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.
- 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.



- 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.



- 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.