



SESAME SWEET SOY FRIED RICE

with Carrots, Snap Peas & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Carrots



4 oz | 8 oz
Sugar Snap Peas



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



2 | 4
Scallions



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



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



5 tsp | 5 tsp
Rice Wine
Vinegar



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



3/4 Cup | 1 1/2 Cups
Jasmine Rice



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 1070



10 oz | 20 oz
Organic Ground
Beef**

Calories: 1060



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 740



HELLO

SWEET SOY GLAZE

A blend of salty-sweet soy sauce, tangy vinegar, and nutty sesame oil creates a delicious symphony of flavors.

PEAS PLEASE

In step 1, we instruct you to trim and remove the strings from the snap peas. To do this, simply snap off the stem end with your fingers and gently pull (like you would a zipper) until the string detaches from the pod. The result? Perfectly crisp—not stringy—snap peas in your stir-fry.

BUST OUT

- Peeler
- Small pot
- 2 Small bowls
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp) 🍴 🥄
- Eggs (2 | 4)
Contains: Eggs
- Large pan
- Large bowl
- Medium pan

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1 PREP

- Wash and dry produce.
- Trim, peel, and dice **carrots** into ¼-inch pieces. Remove strings from **snap peas**; halve crosswise on a diagonal. Peel and mince or grate **ginger**. Peel and mince **garlic**. Trim and thinly slice **scallions**, separating whites from greens.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots**; season with **salt** and **pepper**. Cook, stirring, until slightly tender, 4-5 minutes.
- Add **snap peas** and cook until slightly tender, 1-2 minutes.
- Add **ginger, garlic, and scallion whites**; cook until fragrant, 30-60 seconds.
- Stir in **sesame soy mixture**. Cook, stirring, until sauce has thickened and veggies are coated, 1-2 minutes more.
- Turn off heat; transfer **veggie mixture** to a large bowl. Wipe out pan.

- 🍴 Heat a **drizzle of oil** in same pan over medium-high heat. Add **beef*** or **organic beef***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to bowl with **veggies**. Wipe out pan.



2 MAKE RICE

- In a small pot, combine **rice, 1¼ cups water (2¼ for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to low simmer; cook until tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 MAKE FRIED RICE

- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add cooked **rice** to pan. Cook, without stirring, until slightly crispy on bottom, 2-3 minutes.
- Add **veggie mixture** and stir to combine. Season with **salt** and **pepper** to taste. Press into an even layer; cook until rice is slightly crispy, 1-2 minutes more. Turn off heat.
- *Optional:* Heat a **drizzle of oil** in a medium, preferably nonstick, pan (**use a large, preferably nonstick, pan for 4 servings**) over medium-high heat. Once hot, crack **two eggs*** into pan and cover. (**For 4, use four eggs; you may want to cook in batches.**) Fry eggs to preference. Season with **salt** and **pepper**.



3 MAKE SAUCES

- In a small bowl, combine **sweet soy glaze, half the sesame oil, half the vinegar**, and **1 tsp sugar**. (**For 4 servings, use all the sesame oil, all the vinegar, and 2 tsp sugar.**)
- In a separate small bowl, combine **mayonnaise** with **Sriracha** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



6 SERVE

- Divide **veggie fried rice** between bowls; top each with a **fried egg (if using)**. Drizzle with **Sriracha mayo**, garnish with **scallion greens**, and serve.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

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