



Beef Banh Mi-Style Bowl

with Pickled Carrots and Cucumbers

Quick

Spicy

25 Minutes



Ground Beef



Jasmine Rice



Mini Cucumber



Carrot, julienned



Sesame Seeds



Soy Sauce



Hoisin Sauce



Sriracha



Mayonnaise



Rice Vinegar



Cilantro

HELLO BANH MI

A classic Vietnamese sandwich that we've turned into a trendy bowl!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, strainer, medium pot, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|-------------------|----------|----------|
| Ground Beef | 250 g | 500 g |
| Jasmine Rice | ¾ cup | 1½ cup |
| Mini Cucumber | 132 g | 264 g |
| Carrot, julienned | 56 g | 113 g |
| Sesame Seeds | 1 tbsp | 2 tbsp |
| Soy Sauce | 1 tbsp | 2 tbsp |
| Hoisin Sauce | 4 tbsp | 8 tbsp |
| Sriracha 🌶️ | 2 tsp | 4 tsp |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Rice Vinegar | 1 tbsp | 2 tbsp |
| Cilantro | 7 g | 14 g |
| Sugar* | ½ tbsp | 1 tbsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Bring **1¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. While **water** comes to a boil, roughly chop **cilantro**. Cut **cucumbers** into ¼-inch **rounds**. Combine **mayo** and **sriracha** in a small bowl. Set aside.



Cook rice

Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove pot from heat. Set aside, still covered.



Pickle veggies

Whisk together **vinegar**, **¼ cup water** and **½ tsp sugar** (dbl both for 4 ppl) in a medium bowl. Add **cucumbers** and **carrots**, then toss to coat. Place in the fridge to pickle.



Cook beef

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**



Finish beef

Carefully drain and discard excess fat. Add **hoisin**, **soy sauce** and **half the sesame seeds**. Cook, stirring often, until **beef** is coated, 1-2 min.



Finish and serve

Drain **pickled veggies** and discard liquid. Fluff **rice** with a fork, then season with **salt**. Divide **rice** between bowls. Top with **beef**, **pickled veggies** and **cilantro**. Spoon **spicy mayo** over top. Top with **remaining sesame seeds**.

Dinner Solved!