



GROUND BEEF BULGOGI BOWLS

with Carrots, Cucumbers, and Sriracha Crema over Jasmine Rice



HELLO BULGOGI SAUCE

A savory meat marinade that combines soy sauce and sesame with a hint of sweetness

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 830



Jasmine Rice



White Wine Vinegar



Shredded Carrots



Sesame Seeds



Sour Cream
(Contains: Milk)



Scallions



Cucumbers



Ground Beef



Bulgogi Sauce
(Contains: Soy, Wheat)



Sriracha

START STRONG

If anyone in your family is not a fan of spicy heat, leave out the sriracha from the crema in step 5 and drizzle it on separately for anyone who wants it.

BUST OUT

- Small pot
- Large pan
- Medium bowl
- Small bowl
- Peeler
- Sugar (1 tsp)
- Vegetable oil (1 TBSP)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Jasmine Rice 1 Cup
- Scallions 4
- White Wine Vinegar 10 tsp
- Cucumbers 2
- Shredded Carrots 8 oz
- Ground Beef 20 oz
- Sesame Seeds 2 TBSP
- Bulgogi Sauce 8 oz
- Sour Cream 8 TBSP
- Sriracha 2 tsp

WINE CLUB

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1 MAKE RICE AND PREP

Wash and dry all produce. Place **rice** and **1½ cups water** in a small pot. Cover and bring to a boil, then reduce heat to low. Simmer until tender and water is absorbed, about 15 minutes. Keep covered off heat until meal is ready. Meanwhile, trim and thinly slice **scallions**, separating greens and whites.



4 COOK BEEF

Heat a large drizzle of **oil** in same pan over medium-high heat. Add **scallion whites** and cook until fragrant, about 30 seconds. Add **beef** and a pinch of **salt** and **pepper**, breaking up meat into pieces. Cook until browned, 5-7 minutes. Stir in **1 TBSP sesame seeds** (1 pack). Pour in remaining **vinegar**. Cook 30 seconds, then stir in **bulgogi sauce** and bring to a simmer. Remove pan from heat. Season with salt and pepper.



2 PICKLE CUCUMBER

Place **5 tsp vinegar** (1 bottle; save rest for beef), **1 tsp sugar**, and a few pinches of **salt** in a medium bowl. Trim **cucumber** ends. Using a peeler, shave cucumbers lengthwise into ribbons, rotating until you get to the seedy core; discard core. Add ribbons to bowl with vinegar and toss to coat. Set aside.



5 MAKE SRIRACHA CREMA

While **beef** cooks, stir together **sour cream** and **sriracha** (to taste) in a small bowl. Stir in **water** 1 tsp at a time until mixture has a drizzling consistency. Season with **salt**.



3 COOK CARROTS

Heat a drizzle of **oil** in a large pan over medium-high heat (use nonstick if you have it). Add **carrots** and cook, tossing, until tender but still a little crisp, about 1 minute. Season with **salt** and **pepper**. Transfer to a plate and set aside.



6 FINISH AND SERVE

Fluff **rice** with a fork and stir in **2 TBSP butter**. Season with **salt** and **pepper**. Divide rice between bowls. Arrange **beef**, **carrots**, and **cucumbers** on top, next to each other. (**TIP:** Drain any excess liquid from the cucumbers before adding.) Drizzle **crema** over everything. Garnish with **scallion greens** and remaining **sesame seeds**.

FRESH TALK

What is your favorite thing about this dish?

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