



# SESAME SRIRACHA BEEF STIR-FRY

with Carrot Ribbons and Jasmine Rice



## HELLO STIR-FRY SAUCE

Sweet and savory flavor from a trusty combo of honey, soy sauce, and sesame oil

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 680



Carrots



Scallions



Jasmine Rice



Soy Sauce  
(Contains: Soy)



Sesame Oil



Sesame Seeds



Garlic



Lime



Ground Beef



Sriracha



Honey

## START STRONG


Not everyone likes it hot, but that's absolutely OK: if you prefer lots of flavor but without any spicy heat, leave out the sriracha in step 2.

## BUST OUT

- Small pot
- Peeler
- Small bowl
- Large pan
- Vegetable oil (2 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

Carrots	6 oz   12 oz
Garlic	2 Cloves   4 Cloves
Scallions	2   4
Lime	1   1
Jasmine Rice	½ Cup   1 Cup
Sesame Oil	1 TBSP   2 TBSP
Soy Sauce	3 TBSP   6 TBSP
Honey	1 oz   2 oz
Sriracha 	2 tsp   4 tsp
Ground Beef	10 oz   20 oz
Sesame Seeds	1 TBSP   1 TBSP

## HELLO WINE



PAIR WITH  
Spectroscope Paso Robles  
GSM Blend, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



## 1 PREP

**Wash and dry all produce.** Bring **¾ cups water** and a large pinch of **salt** to a boil in a small pot. Peel **carrots**. Using a vegetable peeler, shave carrots lengthwise into thin ribbons. Mince **garlic**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Halve **lime**; cut one half into wedges.



## 4 COOK BEEF

Heat another drizzle of **oil** in pan used for carrots over medium-high heat. Add **garlic** and **scallion whites**. Cook until fragrant, about 30 seconds. Add **beef**, breaking up meat into pieces. Cook until no longer pink, about 4 minutes. Increase heat to high and cook, stirring only once or twice, until brown and crispy in spots, about 3 minutes. Season with **salt** and **pepper**.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)



## 2 COOK RICE

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Keep covered off heat until meal is ready. Meanwhile, in a small bowl, combine **1½ tsp sesame oil**, **1 TBSP soy sauce**, **1 TBSP honey**, and **sriracha** to taste (we'll use more of the sesame oil, soy sauce, and honey later).



## 5 FINISH STIR-FRY

Add **carrots** to pan with **beef**, along with remaining **honey** and **soy sauce**. Toss to combine. Remove pan from heat and stir in remaining **sesame oil**. Add a squeeze or two of **lime** (to taste). Season with **salt** and **pepper**, if needed (it may already be salty enough).



## 3 COOK CARROTS

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **carrots** and cook, tossing, until tender, 2-3 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 6 SERVE

Divide **rice** and **stir-fry** between bowls. Sprinkle with **sesame seeds** and **scallion greens**. Drizzle with **sriracha mixture**. Serve with **lime wedges** on the side for squeezing over.

## OPEN SESAME!

Try drizzling sesame oil on other sautéed or steamed veggies.

WK 14 TX-5