



# TEMPURA GREEN BEAN BOWLS

with Sushi-Style Rice, Avocado & Soy-Pickled Cucumbers

## INGREDIENTS

2 PERSON | 4 PERSON



**¾ Cup | 1½ Cups**  
Jasmine Rice



**1 | 2**  
Persian Cucumber



**1 | 2**  
Lime



**2 | 4**  
Scallions



**2 TBSP | 4 TBSP**  
Soy Sauce  
Contains: Soy, Wheat



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs



**2 TBSP | 4 TBSP**  
Sour Cream  
Contains: Milk



**1 tsp | 2 tsp**  
Sriracha



**1 | 2**  
Avocado



**1 tsp | 1 tsp**  
Korean Chili Flakes



**82 g | 164 g**  
Tempura Mix  
Contains: Eggs, Milk, Wheat



**6 oz | 12 oz**  
Green Beans



**5 tsp | 10 tsp**  
White Wine Vinegar



**1 TBSP | 1 TBSP**  
Sesame Seeds

## HELLO

### GREEN BEANS

This fresh veg gets a snackable upgrade thanks to a light and crispy tempura-coated exterior.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 830

### CHECK ON IT

In step 5, you'll be shallow-frying your battered green beans. To test and make sure the oil is hot enough between batches, add a drop of batter on its own. An immediate sizzle is your green light to keep cooking. If not, wait about 15 seconds, then try again.

### BUST OUT

- Medium pot
- Medium bowl
- 2 Small bowls
- Large bowl
- Paper towels
- Large pan
- Slotted spoon
- Kosher salt
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Vegetable oil (for frying)

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### 1 COOK RICE

- In a medium pot, combine **rice**, **1¼ cups water**, and a big pinch of both **salt** and **pepper**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- **4 SERVINGS:** Use **2¼ cups water**.



### 4 COAT GREEN BEANS

- Pat **green beans** thoroughly dry with paper towels.
- In a large bowl, combine **tempura mix**, **1 tsp salt**, and **½ cup cold water**. Stir green beans into batter until fully coated.
- **4 SERVINGS:** Use **2 tsp salt** and **¾ cup water**.
- **TIP:** If tempura batter is too thick (before adding green beans), stir in more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.



### 2 PREP & MARINATE

- Meanwhile, **wash and dry all produce**.
- Trim and quarter **cucumber** lengthwise; cut crosswise into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**.
- In a medium bowl, combine cucumber, scallion whites, **soy sauce**, juice from half the **lime**, and **½ tsp sugar**. Season with **salt** and **pepper**.
- **4 SERVINGS:** Use **1 tsp sugar**.



### 5 FRY GREEN BEANS

- Heat a ½-inch layer of **oil** in a large pan over medium-high heat. Once oil is hot enough that a drop of batter sizzles when added to the pan, working in batches, add coated **green beans** in a single layer.
- Cook, turning once or twice, until golden brown, 4-6 minutes. Using a slotted spoon, transfer to a paper-towel-lined plate. Season with **salt**.
- **TIP:** To help the batter stick, don't flip your green beans until the first side is golden brown.



### 3 MIX & SEASON

- In a small bowl, combine **mayonnaise**, **sour cream**, and **sriracha** to taste.
- Halve, pit, and peel **avocado**; dice into ½-inch pieces. Toss in a separate small bowl with a squeeze of **lime juice** to taste and a pinch of **chili flakes** to taste. Season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 tsp sugar** and **vinegar** to taste. Season with **salt** and **pepper**. Divide between bowls and top with **tempura green beans**, **marinated cucumber** (discarding liquid), **avocado**, and **sriracha mayo**. Garnish with **scallion greens**, **sesame seeds**, and a pinch of **chili flakes** to taste.
- **4 SERVINGS:** Use **2 tsp sugar**.