



THAI BASIL BEEF BOWLS

with Ponzu-Glazed Bell Pepper & Sriracha Mayo



HELLO THAI BASIL

Meet Italian basil's more fragrant, anise-like cousin! Both the stems and leaves provide a punchy flavor that we love in this dish.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 870**



Jasmine Rice



Bell Pepper*



Lime



Ponzu Sauce
(Contains: Fish, Soy, Wheat)



Mushroom Stock Concentrate



Sriracha



Shallot



Ginger



Thai Basil



Ground Beef



Mayonnaise
(Contains: Eggs)



Peanuts
(Contains: Peanuts)

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let the rice simmer until no water remains (and resist the urge to peek). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

BUST OUT

- Small pot
- Zester
- Large pan
- Medium bowl
- Vegetable oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Small bowl
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Jasmine Rice **¾ Cup** | **1½ Cups**
- Shallot **1** | **2**
- Bell Pepper **1** | **2**
- Ginger **1 Thumb** | **2 Thumbs**
- Lime **1** | **1**
- Thai Basil **½ oz** | **1 oz**
- Ponzu Sauce **24 ml** | **48 ml**
- Ground Beef* **10 oz** | **20 oz**
- Mushroom Stock Concentrate **1** | **2**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Sriracha **1 tsp** | **2 tsp**
- Peanuts **½ oz** | **1 oz**

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



1 COOK RICE

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



4 COOK BEEF

Heat a drizzle of **oil** in same pan over medium-high heat. Add **beef** and cook, breaking up meat into pieces, until browned, 3-4 minutes. (**TIP:** If there's excess grease in your pan, carefully pour it out.) Add **ginger** and **minced basil**; cook until fragrant, 1-2 minutes. Stir in **stock concentrate**, remaining **ponzu**, **1 tsp sugar** (2 tsp for 4 servings), and **¼ cup water** (⅓ cup for 4). Cook until sauce is thickened and beef is cooked through, 1-2 minutes. Season with **salt** and **pepper**; remove from heat.

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2 PREP

Meanwhile, **wash and dry all produce**. Halve, peel, and thinly slice **shallot**. Halve, core, and thinly slice **bell pepper** into strips. Peel and mince or grate **ginger**. Zest and quarter **lime**. Pick **basil leaves** from stems; mince stems and half the leaves. Reserve remaining leaves for garnish.



5 MAKE SRIRACHA MAYO

While beef cooks, in a small bowl, combine **mayonnaise**, a squeeze of **lime juice**, and **sriracha** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



3 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **bell pepper** and cook, stirring occasionally, until browned and softened, 5-7 minutes. Add **shallot** and cook until softened, 1-2 minutes. Stir in half the **ponzu** (you'll use the rest later) and season with **salt** and **pepper**. Turn off heat; transfer veggies to a medium bowl. Cover to keep warm. Wipe out pan, if necessary.



6 FINISH & SERVE

Fluff **rice** with a fork and stir in **lime zest** and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**. Divide between bowls; arrange **beef mixture** and **veggies** on top in separate sections. Drizzle with **sriracha mayo**. Garnish with **peanuts** and reserved **basil leaves** (tear any larger leaves first). Serve with remaining **lime wedges** on the side.

THAI (BASIL) AGAIN

Try adding Thai basil to fried rice (we recommend stirring the leaves in at the end).