



# GINGER SOY BEEF BOWLS

with Jasmine Rice, Sriracha Mayo, Cilantro & Crispy Fried Onions

## INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups  
Jasmine Rice



10 oz | 20 oz  
Ground Beef\*\*



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Sriracha



4 oz | 8 oz  
Shredded Carrots



4 TBSP | 8 TBSP  
Sweet Soy Glaze  
Contains: Sesame,  
Soy, Wheat



4 TBSP | 8 TBSP  
Umami Ginger  
Sauce  
Contains: Soy, Wheat



1 | 2  
Crispy Fried  
Onions  
Contains: Wheat



¼ oz | ¼ oz  
Cilantro



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



1¼ Cups | 2½ Cups  
Brown Rice

Calories: 1080



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1070



HELLO

## GINGER SOY BEEF

Sweet soy glaze + umami ginger sauce = a sweet-savory sensation.

### GO GREEN

Did you know that cilantro stems are edible? Not only that—they add tons of flavor to your dish. Since they're slightly less tender than the leaves, mince them as finely as possible in step 2 for the best possible texture. Less food waste, more flavor!

### BUST OUT

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

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### 1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **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.
- 🔄 Swap in **brown rice** for jasmine rice; use **1¾ cups water (3½ cups for 4)** and a **pinch of salt**. Cook for 20-25 minutes. (Save jasmine rice for another use.)



### 3 COOK BEEF

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef\*** and a **big pinch of salt**. Cook, breaking up meat into pieces, until browned, 3-4 minutes.
- Stir in **carrots**, **sweet soy glaze**, and **umami ginger sauce**. Cook until carrots are softened, beef is cooked through, and sauce has thickened, 2-4 minutes more. Taste and season with **salt** and **pepper**. Turn off heat.



### 2 PREP & MIX MAYO

- While rice cooks, **wash and dry produce**. Roughly chop **cilantro**.
- In a small bowl, combine **mayonnaise** with **Sriracha** to taste.



### 4 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice between bowls. Top with **beef mixture** and any **remaining sauce** from pan. Drizzle with **Sriracha mayo**. Sprinkle with **crispy fried onions** and **cilantro**. Serve.

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