



SESAME SOY BEEF BOWLS

with Jasmine Rice, Sriracha Mayo & 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
Red Cabbage and
Carrot Mix



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



1.5 oz | 3 oz
Sesame Dressing
Contains: Sesame, Soy,
Wheat



1 | 2
Crispy Fried Onions
Contains: Wheat



2 | 4
Scallions



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: 1120



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1110



HELLO

SESAME SOY BEEF

Sweet soy glaze and nutty sesame dressing mingle here for a savory sensation.

DIVIDE & CONQUER

Why separate scallion whites from greens? The whites are firmer and more oniony—better for cooking; the greens are mild and tender, perfect for a garnish.

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 until tender, 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 **cabbage and carrot mix**, **scallion whites**, **sweet soy glaze**, and **sesame dressing**. Cook until veggies are softened, beef is cooked through, and sauce has thickened, 2-4 minutes more. Taste and season with **salt** and **pepper**.



2 PREP & MIX MAYO

- While rice cooks, **wash and dry produce**. Trim and thinly slice **scallions**, separating whites from greens.
- 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 **scallion greens**. Serve.

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