

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups Jasmine Rice



Green Beans



Lime



1/4 oz | 1/4 oz Cilantro



10 oz | 20 oz Ground Beef**



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



1 oz | 2 oz Sweet Thai Chili Sauce



Crispy Fried Onions Contains: Wheat



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 packagerest 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.

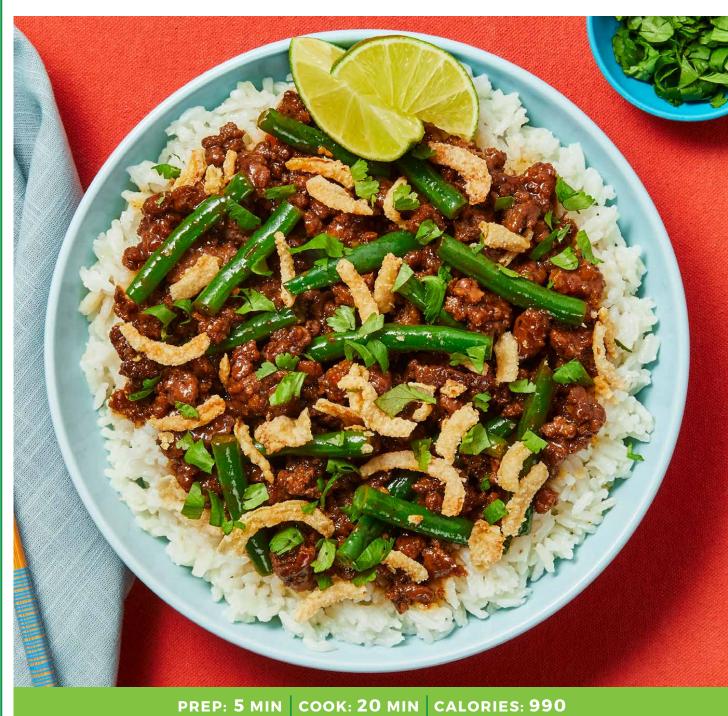


12 oz | 24 oz S Cauliflower Rice



SWEET CHILI BEEF & GREEN BEAN BOWLS

with Jasmine Rice, Crispy Onions & Cilantro





HELLO

SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to juicy ground beef

SO IM-PRESSED

In step 3, we ask you to press the beef into an even laver before breaking it up. Why? Giving the meat a few undisturbed minutes in the hot pan (sans stirring) will help it to brown and develop crispy, almost caramelized edges.

BUST OUT

- Small pot
- Medium bowl
- Large pan
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp) 😉
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP) Contains Milk

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1 COOK RICE

- In a small pot, combine rice, 11/4 cups water (21/4 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.
- Heat a **drizzle of oil** in a small pot over medium-high heat. Add cauliflower rice (no need to drain). salt, and pepper. Cook, stirring occasionally, until tender and any excess liquid has absorbed. 6-8 minutes. (Save jasmine rice for another use.)



2 PREP

- · Meanwhile, wash and dry produce.
- Trim green beans if necessary; cut crosswise into 2-inch-long pieces. Ouarter lime. Pick cilantro leaves from stems: roughly chop leaves.



3 COOK BEEF

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add beef*: season with salt and pepper. Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom. 3-4 minutes.
- Break up meat into pieces and continue cooking until beef is cooked through, 2-4 minutes more. TIP: If there's excess grease in your pan. carefully pour it out.



4 COOK GREEN BEANS

- · While beef cooks, in a medium microwave-safe bowl, add green beans and a splash of water; cover bowl with plastic wrap. Microwave until tender. 1-2 minutes. TIP: No microwave? No problem! Steam green beans in a small pot with a splash of water until just tender, 5-7 minutes.
- · Carefully drain any excess water.



5 FINISH STIR-FRY

- To pan with **beef**, stir in cooked **green** beans chili sauce 21/2 TBSP sweet soy glaze (be sure to measure). 1 TBSP butter, and ½ tsp sugar. (For 4 servings, use 5 TBSP sweet soy glaze, 2 TBSP butter, and 1 tsp sugar.) Cook, stirring, until beef mixture is thoroughly coated. 1-2 minutes.
- Remove from heat and stir in a squeeze of lime juice to taste.



6 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 and top with stir-fry. Sprinkle with crispy fried onions and chopped cilantro. Serve with any remaining lime wedges on the side.