

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup White Rice





Baby Lettuce



10 oz | 20 oz Ground Beef**



Mini Cucumber



5 tsp | 10 tsp Rice Wine Vinegar



4 oz | 8 oz Bulgogi Sauce Contains: Sesame, Soy, Wheat



Scallions

1 tsp | 2 tsp Sriracha



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



ANY ISSUES WITH YOUR ORDER?

**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 Cauliflower Rice



BEEF BULGOGI LETTUCE WRAPS

with Rice & Spicy Pickles



PREP: 5 MIN COOK: 20 MIN CALORIES: 740



HELLO

BULGOGI SAUCE

A mix of sesame and soy with a hint of sweetness that's the perfect pairing for beef

SERVE NOTICE

Wait until just before serving to fill these lettuce wraps so they don't get soggy. Or serve the fillings family style and let everyone assemble their wraps at the table!

BUST OUT

- Small pot
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
 (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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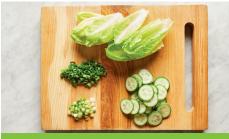
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*Ground Beef is fully cooked when internal temperature reaches 160°.



1 COOK RICE

- In a small pot, combine rice, ¾ cup water (1½ 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), a big pinch of salt, and pepper. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. Turn off heat; stir in 1 TBSP butter (2 TBSP for 4 servings) until melted. (Save white rice for another use.)



2 PREP

- Meanwhile, wash and dry produce.
- Trim and thinly slice cucumber. Trim and thinly slice scallions, separating whites from greens. Trim and discard root end from lettuce; separate leaves.



3 MAKE SPICY PICKLES

- In a medium bowl, combine cucumber, scallion greens, vinegar, ¼ tsp sugar, ¼ tsp salt, and as much Sriracha as you like (½ tsp sugar and ½ tsp salt for 4 servings).
- Set aside, stirring occasionally, until ready to serve.



4 START BEEF BULGOGI

- Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat.
 Add beef* and scallion whites; season with pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Remove pan from heat. (Carefully drain any excess grease from pan.)



 Stir bulgogi sauce and sesame seeds into pan with beef mixture until evenly coated.



6 FINISH & SERVE

- Fluff rice with a fork.
- Divide lettuce leaves between plates.
 Fill with rice, beef bulgogi, and as many spicy pickles (draining first) as you like.
 Serve.

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