

INGREDIENTS

2 PERSON | 4 PERSON



3/4 Cup | 11/2 Cups Jasmine Rice



Scallions



8 oz | 16 oz Broccoli



10 oz | 20 oz Ground Turkey



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 tsp | 2 tsp Sriracha n



2 TBSP | 4 TBSP Hoisin Sauce Contains: Soy, Wheat



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



Sesame Seeds Contains: Sesame



ANY ISSUES WITH YOUR ORDER? 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

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





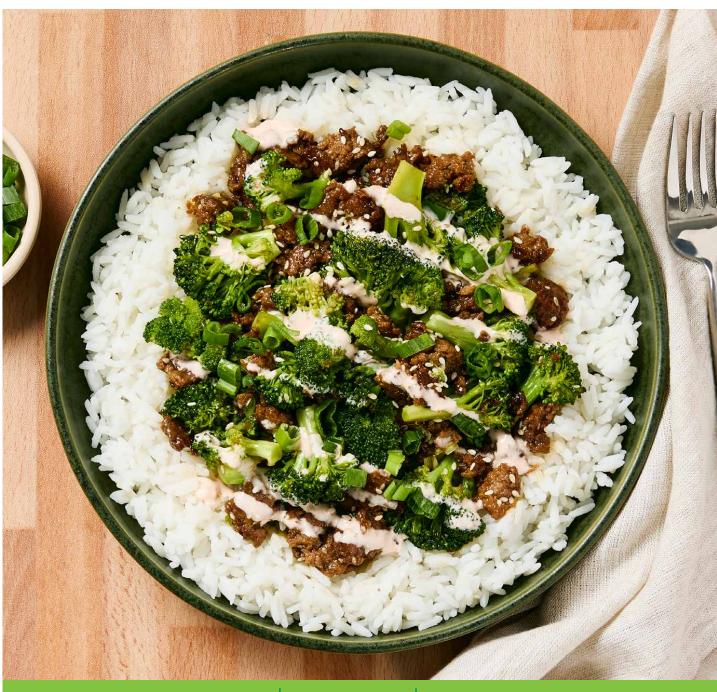


Galories: 810

G Calories: 990

SWEET HOISIN TURKEY & BROCCOLI RICE BOWLS

with Sriracha Mayo & Sesame Seeds



PREP: 5 MIN COOK: 20 MIN CALORIES: 880



HELLO

SWEET SOY GLAZE

A blend of salty-sweet soy sauce. vinegar, and nutty sesame oil

SPICE, SPICE BABY

Not a fan of spicy food? Can't get enough heat? Add as much or as little Sriracha as you like. After all, you're the chef!

BUST OUT

- Small pot
- Large pan
- Medium bowl
- Small bowl
- Plastic wrap
- Paper towels 6
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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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*Ground Turkey is fully cooked when internal temperature reaches 165°.





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.



2 PREP

- · While rice cooks. wash and dry produce. Cut broccoli into bite-size pieces if necessary. Trim and thinly slice **scallions**, separating whites from greens.
- Place broccoli in a medium microwave-safe bowl and cover with plastic wrap. Microwave until tender, 4-6 minutes. Drain any excess liquid and keep covered until ready to use in Step 5.
- © Open and drain tofu; press out excess water with paper towels. Halve crosswise, then stand tofu upright and halve vertically. Lay flat and cut into 34-inch cubes.



3 START TURKEY

- Heat a large drizzle of oil in a large pan over medium-high heat. Add scallion whites, turkey*, a pinch of 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, stirring occasionally, until turkey is cooked through, 3-4 minutes more.
- Swap in **tofu** or **beef*** for turkey (no need to break tofu up into pieces!).



4 MIX SPICY MAYO

· While turkey cooks, in a small bowl, combine mayonnaise and as much Sriracha as you like. Add water 1 tsp at a time until mixture reaches a drizzling consistency.



5 FINISH TURKEY

- Remove pan with **turkey mixture** from heat; stir in hoisin, sweet soy glaze, and sesame seeds. TIP: If sauce seems too thick, add a splash of water.
- Transfer **saucy turkey** to bowl with **broccoli**; toss until everything is fully coated. TIP: If rice is still cooking, cover turkey and broccoli mixture to keep warm until ready to serve.



6 FINISH & SERVE

- Fluff rice with a fork.
- Divide rice between bowls; top with turkey and broccoli. Drizzle with Sriracha mayo and garnish with scallion greens. Serve.