



SWEET HOISIN TURKEY & BROCCOLI RICE BOWLS

with Sriracha Mayo & Sesame Seeds

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



2 | 4
Scallions



8 oz | 16 oz
Broccoli



10 oz | 20 oz
Ground Turkey



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



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



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



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



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

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



1 | 2
Tofu
Contains: Soy
Calories: 810



10 oz | 20 oz
Ground Beef**
Calories: 990



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
- 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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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.



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.



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 ¾-inch cubes.



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.**



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!**).



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.

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

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