



# 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

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



**10 oz | 20 oz**  
Chopped Chicken  
Breast

Calories: 930



**10 oz | 20 oz**  
Ground Turkey

Calories: 1000



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
  - Small bowl
  - Large pan
  - Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 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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\*Ground Beef is fully cooked when internal temperature reaches 160°.

\*Chicken is fully cooked when internal temperature reaches 165°.

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



### 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.



### 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**.

- Open package of **chicken\*** and drain off any excess liquid. Swap in chicken or **turkey\*** for beef. (**No need to break up chicken into pieces!**)



### 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.