

INGREDIENTS

2 PERSON | 4 PERSON



34 Cup | 11/2 Cups Jasmine Rice



10 oz | 20 oz Ground Beef**



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 tsp | 2 tsp Sriracha 🖠

1.5 oz 3 oz

Sesame Dressing Contains: Sesame,

Soy, Wheat



4 oz | 8 oz Red Cabbage and Carrot Mix



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





Crispy Fried Onions **Contains: Wheat**



Scallions



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

**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 **6** Chopped Chicken

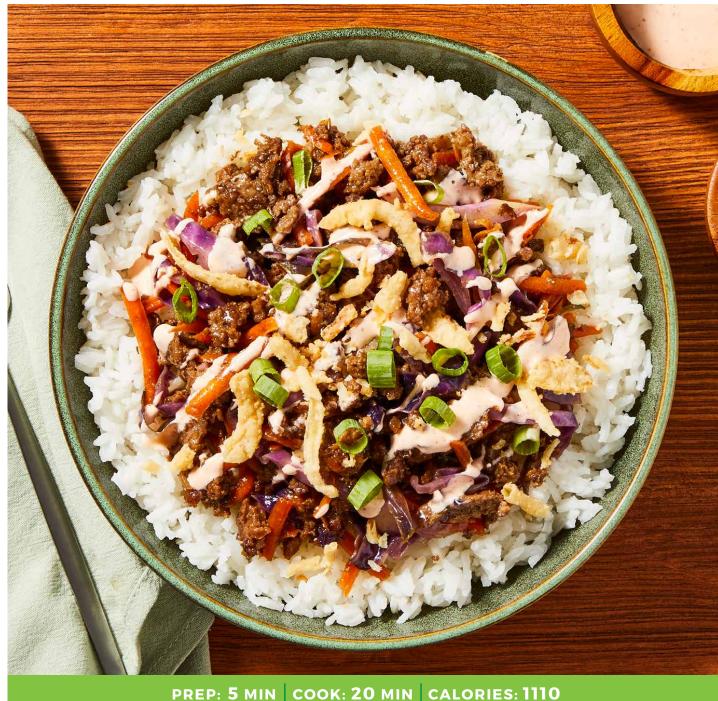


G Calories: 930

Calories: 990

SESAME SOY BEEF BOWLS

with Jasmine Rice, Sriracha Mayo & Crispy Fried Onions





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
- Large pan
- Small bowl
- 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.

HOW WAS YOUR MEAL?



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*Ground Beef is fully cooked when internal temperature

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



- 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.



- 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.



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
- [5] liquid. Swap in chicken or turkey* for beef. (No need to break up chicken into pieces!)



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.