



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
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
Chopped Chicken
Breast

Calories: 930



10 oz | 20 oz
Ground Turkey

Calories: 990



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
 - 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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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.

*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°.