



SWEET CHILI BEEF & BROCCOLI

with Buttery White Rice

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup(s) | 1½ Cup(s)
White Rice



8 oz | 16 oz
Broccoli



2 | 4
Scallions



1 oz | 2 oz
Sweet Thai Chili Sauce



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



6 ml | 12 ml
Ponzu Sauce
Contains: Fish Soy Wheat



10 oz | 20 oz
Ground Beef**



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.

HELLO

PONZU

A citrusy, umami-packed soy sauce that's equal parts sweet, tart, and savory



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 920



BEST PRESSED

In Step 4, you'll press the beef into an even layer and give it a few undisturbed minutes to develop crispy, delicious edges.

BUST OUT

- Small pot
 - Large bowl
 - Medium bowl
 - Large pan
 - Plastic wrap
 - Kosher Salt
 - Black Pepper
 - Cooking Oil
 - Butter
- 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?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**



1 COOK RICE

- **Wash and dry produce.**
- In a small pot, combine **rice, 1¼ cups water (2½ 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 & START BROCCOLI

- 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. Cover tightly with plastic wrap; poke a few holes in wrap. Microwave until just tender, 3-4 minutes. **(You'll finish the broccoli in Step 5.)**



3 MAKE SAUCE

- In a large bowl, combine **chili sauce,** **sweet soy glaze,** and **ponzu.**



4 COOK BEEF

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **scallion whites** and cook, stirring occasionally, until just softened, 1 minute.
- Add **beef***; season with **pepper.** Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 3 minutes.
- Continue to cook, breaking up meat into pieces, until beef is browned and cooked through, 1-3 minutes more.
- Carefully drain any excess grease from pan. Turn off heat; transfer beef to bowl with **sauce.** Tent with foil to keep warm. Wipe out pan.



5 FINISH BROCCOLI

- Heat a **drizzle of oil** in pan used for beef. Add **broccoli.** Cook, stirring occasionally, until browned, 2-3 minutes.
- Transfer broccoli to bowl with **beef and sauce;** toss until thoroughly coated.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted.
- Divide rice between bowls; top with **beef and broccoli.** Garnish with **scallion greens.** Serve.

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