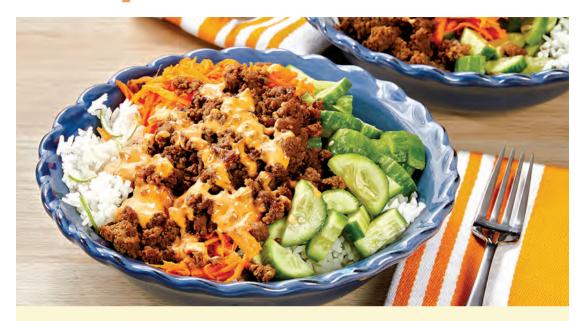
# **EveryPlate**







## **BEEF BANH MI BOWLS**

with Sriracha Mayo, Carrot, and Pickled Cucumber

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated.

Ground Beef is fully cooked when internal temperature reaches 160 degrees.



Jasmine Rice (1 | 2)



Yellow Onion (1 | 2)



Lime \* (1 | 2)



Garlic (3 Cloves | 6 Cloves)



Persian Cucumber \* (1 | 2)



Carrot \* (3 oz | 6 oz)



Mayonnaise (1 | 2)



Sriracha (2 | 4)



Ground Beef \* (1 | 2)



Soy Sauce (2 | 4)

Contains soy

#### WHAT YOU'LL NEED

Butter (1 TBSP | 1 TBSP) Vegetable Oil (1 tsp | 2 tsp)

Sugar (2 1/4 tsp | 4 1/2 tsp)



Look—we know that you, like so many of us, have limited kitchen space. That's why we'll never tell you you MUST purchase something like a mini non-contact infrared thermometer in order to be successful with our recipes. We do recommend a microplane for zesting your lime in Step 2, however. It's the best tool for the job!



In a small pot, combine rice, 1 ¼ cups water (2 ¼ cups for 4 servings), and a large pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-20 minutes. Keep covered off heat until ready to serve.



2. Meanwhile, wash and dry all produce. Peel and finely chop garlic. Zest and quarter lime. Trim and halve cucumber lengthwise; slice crosswise into thin half-moons. Halve, peel, and medium dice onion. Trim, peel, and grate carrot.



In a small bowl, combine mayonnaise, as much sriracha as you'd like, a pinch of garlic, and a squeeze of lime juice. Season with salt and pepper. In a medium bowl, combine cucumber, ¼ tsp sugar (½ tsp for 4 servings), a pinch of salt, and juice from 2 lime wedges.



Heat a drizzle of oil in a large pan over medium-high heat. Add onion and cook, stirring, until softened, 4-5 minutes. Add beef, remaining garlic, and 2 tsp sugar (4 tsp for 4 servings). Cook, breaking up meat into pieces, until browned and cooked through, about 5 minutes. Stir in soy sauce. Turn off heat; taste and season with salt and pepper.



5. Fluff rice with a fork and stir in lime zest and 1 TBSP butter; divide between bowls. Arrange beef, grated carrot, and pickled cucumber on top. Top with a squeeze of lime juice. Drizzle with sriracha mayo.

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