



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)
Contains eggs



Sriracha
(2 | 4)



Ground Beef*
(1 | 2)



Soy Sauce
(2 | 4)
Contains soy

WHAT YOU'LL NEED

Butter
(1 TBSP | 1 TBSP)
Contains milk

Vegetable Oil
(1 tsp | 2 tsp)

Sugar
(2 ¼ tsp | 4 ½ tsp)



CHEF'S TIP

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!



- 1.** 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**.



- 3.** 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**.



- 4.** 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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