



# Beef Banh Mi-Style Bowl

with Pickled Carrots and Cucumbers

Quick

Spicy

25 Minutes



Ground Beef



Jasmine Rice



Mini Cucumber



Carrot, julienned



Sesame Seeds



Soy Sauce



Hoisin Sauce



Sriracha



Mayonnaise



Rice Vinegar



Cilantro

HELLO BANH MI

*A classic Vietnamese sandwich that we've turned into a trendy bowl!*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Medium bowl, measuring spoons, slotted spoon, strainer, medium pot, small bowl, measuring cups, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cup
Mini Cucumber	132 g	264 g
Carrot, julienned	56 g	113 g
Sesame Seeds	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Hoisin Sauce	4 tbsp	8 tbsp
Sriracha 🌶️	2 tsp	4 tsp
Mayonnaise	4 tbsp	8 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Sugar*	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### 1

## Prep

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. While **water** comes to a boil, roughly chop **cilantro**. Thinly slice **cucumbers** into ¼-inch rounds. Combine **mayo** and **sriracha** in a small bowl and set aside.



### 2

## Cook rice

Add the **rice** to the **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



### 3

## Pickle veggies

Whisk together **vinegar**, **¼ cup water** and **½ tsp sugar** (dbl both for 4 ppl) in a medium bowl. Add **cucumber** and **carrots** and toss to coat. Set aside in the fridge.



### 4

## Cook beef

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*



### 5

## Finish beef

Using a slotted spoon, carefully drain any **excess fat**. Add **hoisin sauce**, **soy sauce** and **half the sesame seeds**. Cook, stirring often until **beef** is coated, 1-2 min.



### 6

## Finish and serve

Fluff **rice** with a fork, then season with **salt**. Drain **liquid** from **pickled veggies**. Divide **rice** between bowls. Top with **beef**, **pickled veggies** and **cilantro**. Spoon **spicy mayo** over top.

## Dinner Solved!