HOISIN BEEF & CABBAGE

with Jasmine Rice & Sriracha

PREP: 5 MIN | **COOK: 20 MIN** | **CALORIES: 830**

INGREDIENTS

2 PERSON | **4 PERSON**

- **10 oz | 20 oz** Ground Beef
- **2 | 2** Scallions
- **¾ Cup | 1½ Cups** Jasmine Rice
- **4 oz | 8 oz** Shredded Red Cabbage
- **4 oz | 8 oz** Shredded Carrots
- **1 Thumb | 2 Thumbs** Ginger
- **1 | 1** Yellow Onion
- **2 TBSP | 4 TBSP** Soy Sauce
  Contains: Soy, Wheat
- **5 tsp | 5 tsp** Rice Wine Vinegar
- **4 TBSP | 8 TBSP** Hoisin Sauce
  Contains: Soy, Wheat
- **1 tsp | 1 tsp** Sriracha

HELLO

HOISIN

A sweet and tangy sauce with a barbecue-like kick

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HELLO FRESH

COLOR ME TASTY

Don't fret if your red cabbage turns slightly blue after mixing it with the sauces in step 3—it's totally natural (and even pretty cool)! This specific color shift often happens when cabbage is sautéed. No matter what the color, it will still be just as delicious.

BUST OUT

- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)
- Sugar (**½ tsp** | **1 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
  Contains: Milk

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

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.

2 PREP & COOK AROMATICS

- While rice cooks, **wash and dry produce**.
- Halve, peel, and thinly slice **onion**. Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add onion and ginger; season lightly with **salt**. Cook, stirring occasionally, until softened, 4-5 minutes.

3 COOK BEEF

- Add **beef*** and cook, breaking up meat into pieces, until browned, 3-5 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Stir in **scallion whites**, **cabbage**, and **carrots**. Cook, stirring occasionally, until veggies are softened and beef is cooked through, 2-3 minutes.
- Stir in **hoisin**, **soy sauce**, **half the vinegar** (all for 4 servings), and **½ tsp sugar** (1 tsp for 4). Cook for 1 minute more.
- Turn off heat.

4 FINISH & SERVE

- Fluff **rice** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings); season with **salt** and **pepper**.
- Divide rice between bowls and top with **beef mixture**. Drizzle with **Sriracha** to taste and sprinkle with **scallion greens**. Serve.

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