



SESAME SOY BEEF BOWLS

with Jasmine Rice, Sriracha Mayo, Cilantro & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



10 oz | 20 oz
Ground Beef



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



4 oz | 8 oz
Shredded Carrots



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



1.5 oz | 3 oz
Sesame Dressing
Contains: Soy, Wheat



1 | 2
Crispy Fried
Onions
Contains: Wheat



¼ oz | ¼ oz
Cilantro



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



12 oz | 24 oz
Cauliflower Rice

Calories: 820



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1040



HELLO



SESAME SOY BEEF

Sweet soy glaze and nutty sesame dressing mingle here for a savory sensation.

GO GREEN

Did you know that cilantro stems are edible? Not only that—they add tons of flavor to your dish. Since they're slightly less tender than the leaves, mince them as finely as possible in step 2 for the best possible texture. Less food waste, more flavor!

BUST OUT

- Small pot
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk
- Medium bowl 
- Plastic wrap 

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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.

-  Place **cauliflower rice** in a medium microwave-safe bowl (**large bowl for 4 servings**). Cover bowl tightly with plastic wrap and poke a few holes in wrap. Microwave until tender, 5 minutes. Carefully uncover (**watch out for steam!**) and set aside. (**Save jasmine rice for another use.**)



3 COOK BEEF

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef*** and a **big pinch of salt**. Cook, breaking up meat into pieces, until browned, 3-4 minutes.
- Stir in **carrots**, **sweet soy glaze**, and **sesame dressing**. Cook until carrots are softened, beef is cooked through, and sauce has thickened, 2-4 minutes more. Taste and season with **salt** and **pepper**. Turn off heat.



2 PREP & MIX MAYO

- While rice cooks, **wash and dry produce**. Roughly chop **cilantro**.
- In a small bowl, combine **mayonnaise** with **Sriracha** to taste.



4 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice between bowls. Top with **beef mixture** and any **remaining sauce** from pan. Drizzle with **Sriracha mayo**. Sprinkle with **crispy fried onions** and **cilantro**. Serve.

-  Season **cauliflower rice** with **salt** and **pepper**. **TIP: For extra richness, stir in 1 TBSP butter (2 TBSP for 4).**

WK 20-4