



# SESAME SOY BEEF BOWLS

with 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.



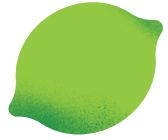
10 oz | 20 oz  
Chicken Breast Strips

Calories: 910



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





# HELLO FRESH

## 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
- Paper towels 📄

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

📄 \* Chicken is fully cooked when internal temperature reaches 165°.



### 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.



### 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 **3 TBSP sesame dressing (6 TBSP for 4 servings)**. 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.

- 📄 Pat **chicken\*** dry with paper towels. Swap in chicken for beef; cook, stirring occasionally, until browned, 3-4 minutes. Cook through the rest of the step as instructed.



### 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 and top with **beef mixture** and any **remaining sauce** from pan. Drizzle with **Sriracha mayo**. Sprinkle with **crispy fried onions** and **cilantro**. Serve.