



# Beef Banh Mi-Style Bowls

## with Pickled Carrots and Radishes

Spicy

20 Minutes

Customized Protein

+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Turkey  
250 g | 500 g



Tofu  
1 | 2



Ground Beef  
250 g | 500 g



Jasmine Rice  
¾ cup | 1 ½ cup



Radish  
3 | 6



Carrot  
½ | 1



Sesame Seeds  
1 tbsp | 2 tbsp



Miso Broth Concentrate  
1 | 2



Hoisin Sauce  
4 tbsp | 8 tbsp



Spicy Mayo  
4 tbsp | 8 tbsp



Rice Vinegar  
1 tbsp | 2 tbsp



Cilantro  
7 g | 14 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Pantry items | Sugar, oil, salt

Cooking utensils | Medium bowl, grater, vegetable peeler, measuring spoons, medium pot, measuring cups, whisk, large non-stick pan

1



### Cook rice

- Before starting, add 1 ¼ cups (2 ½ cups) water and ⅛ tsp (¼ tsp) salt to a medium pot.
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

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

2



### Prep

- Meanwhile, roughly chop **cilantro**.
- Cut **radishes** into ¼-inch rounds.
- Peel, then grate **half the carrot** (whole carrot for 4 ppl).

3



### Quick-pickle veggies

- Meanwhile, whisk together **vinegar**, **2 tbsp** (4 tbsp) **water**, ⅛ **tsp** (¼ tsp) **salt** and ½ **tbsp** (1 tbsp) **sugar** in a medium bowl.
- Add **radishes** and **carrots**, then toss to coat.
- Place in the fridge to pickle.

4



### Cook beef

Swap | Ground Turkey

Swap | Tofu

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **beef**.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.

5



### Finish beef

- Add **hoisin sauce**, **miso broth concentrate** and **half the sesame seeds** to the pan.
- Cook, stirring often, until **beef** is coated, 1-2 min.

6



### Finish and serve

- Drain **pickled veggies** and discard liquid.
- Fluff **rice** with a fork, then season with **salt**, to taste.
- Divide **rice** between bowls. Top with **beef**, **pickled veggies** and **cilantro**.
- Spoon **spicy mayo** over top, then sprinkle with **remaining sesame seeds**.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

### 4 | Cook turkey

Swap | Ground Turkey

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**\*\*.

### 4 | Cook tofu

Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. Cook it in the same way the recipe instructs you to cook the **beef**, until golden-brown all over, 6-7 min. Disregard instructions to drain excess fat.



Issue with your meal? Scan the QR code to share your feedback.

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