



Japanese Beef Soboro Donburi

with Jasmine Rice and Peas

PRONTO 25 Minutes



Ground Beef



Peas



Jasmine Rice



Mirin-Soy Blend



Wasabi Paste



Ginger



Garlic



Cremini Mushrooms



Green Onions



Mayonnaise



Fish Sauce



Cornstarch

HELLO WASABI PASTE
A popular Japanese condiment!

Start Strong

Before starting, wash and dry all produce.

Bust Out

Garlic Press, Large Non-Stick Pan, Measuring Spoons, Small Bowl, Whisk, Medium Bowl, Zester, Medium Pot, Measuring Cups

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Peas	56 g	113 g
Jasmine Rice	¾ cup	1 ½ cup
Mirin-Soy Blend	¼ cup	½ cup
Wasabi Paste	5 g	10 g
Ginger	30 g	60 g
Garlic	6 g	12 g
Cremini Mushrooms	227 g	454 g
Green Onions	2	4
Mayonnaise	¼ cup	½ cup
Fish Sauce	1 tbsp	2 tbsp
Cornstarch	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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

Add **1 ½ cups water** (2 ½ cups for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Meanwhile, peel, then mince **ginger**. Thinly slice **green onions**. Quarter the **mushrooms**. Peel, then mince or grate the **garlic**. Stir together the **mayo** and **wasabi paste** in a small bowl. Set aside.



4. COOK MUSHROOMS & ASSEMBLE

Add another **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **mushrooms**. Cook, stirring occasionally, until golden-brown, 5-6 min. Add **beef, sauce** and **peas**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.



2. COOK RICE & MAKE SAUCE

Add **rice** to the pot of **boiling water**. Reduce the heat to low. Cook, still covered, until **rice** is tender and **water** is absorbed, 12-14 min. While **rice** cooks, add **garlic, ginger, cornstarch, mirin-soy, fish sauce** and **½ cup water** (dbl for 4 ppl) to a medium bowl. Whisk to combine. Set aside.



5. FINISH AND SERVE

Fluff **rice** with a fork, then stir in **half the green onions**. Divide **rice** between bowls and top with **beef mixture**. Dollop over **wasabi mayo**. Sprinkle over **remaining green onions**.



3. 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.** Transfer the **cooked beef** to the bowl with **sauce**.



6. GOT EGGS?

If desired, in Step 4, while **mushrooms** cook, heat a medium non-stick pan over medium-low heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) and swirl pan, until melted. Crack in **two eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Pan-fry, covered, until **egg white** is set 2-3 min. (**NOTE:** The yolk will still be runny! If preferred, pan-fry eggs using 1 tbsp oil — instead of butter.)

Dinner Solved!