



Sesame-Soy Turkey and Rice Bowls

with Sriracha Mayo Drizzle

20-min

Spicy



Ground Turkey



Jasmine Rice



Carrot, julienned



Garlic Puree



Bok Choy, chopped



Mayonnaise



Sriracha



Soy Sauce



Sesame Oil



Green Onion



Sugar Snap Peas

HELLO SRIRACHA

This mildly spicy chili pepper sauce is popular in Southeast Asian cuisine!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Carrot, julienned	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Bok Choy, chopped	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Sriracha 🌶️	2 tsp	4 tsp
Soy Sauce	2 tbsp	4 tbsp
Sesame Oil	1 tbsp	2 tbsp
Green Onion	2	4
Sugar Snap Peas	113 g	227 g
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

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1



Cook rice

- Add **1 cup water** and **⅓ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.

4



Make sriracha mayo

- Stir together **mayo**, **1 tsp soy sauce** (dbl for 4 ppl) and **sriracha** in a small bowl. Set aside.

2



Prep and cook turkey

- Meanwhile, thinly slice **green onions**.
- Trim **snap peas**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **sesame oil**, then **turkey**, **garlic puree** and **half the green onions**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 3-4 min. ** Season with **salt** and **pepper**.
- Add **1 ½ tbsp soy sauce** (dbl for 4 ppl). Cook, stirring often, until **turkey** is coated, 1-2 min.

5



Finish and serve

- Fluff **rice** with a fork, then stir in **remaining green onions**. Season with **salt**, to taste.
- Top with **turkey-veggie mixture**.
- Drizzle **sriracha mayo** over top.

3



Cook veggies

- Add **snap peas** to the pan with **turkey**. Cook, stirring often, until tender-crisp, 3-4 min.
- Add **carrots** and **bok choy**. Cook, stirring often, until tender-crisp, 1-2 min. Season with **salt** and **pepper**, to taste.
- Remove the pan from heat.

6



Got eggs?!

- Heat the same pan (from step 3) over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then crack in **two eggs** (dbl for 4 ppl). Season with **salt** and **pepper**.
- Pan-fry covered until whites are set, 2-3 min. ** (NOTE: The yolks will still be runny.)
- Top bowls with **eggs**!

Dinner Solved!