



Beef Banh Mi-Style Bowls

with Pickled Carrots and Radishes

Quick

Spicy

25 Minutes



Ground Beef



Ground Turkey



Jasmine Rice



Radish



Carrot, julienned



Sesame Seeds



Soy Sauce



Hoisin Sauce



Spicy Mayo



Rice Vinegar



Cilantro

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Medium bowl, measuring spoons, medium pot, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Radish	3	6
Carrot, julienned	56 g	113 g
Sesame Seeds	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Hoisin Sauce	4 tbsp	8 tbsp
Spicy Mayo 🌶️	4 tbsp	8 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Sugar*	½ tbsp	1 tbsp
Oil*		
Salt*		

* 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 Prep

- 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.
- Meanwhile, roughly chop **cilantro**.
- Cut **radish** into ¼-inch rounds.



4 Cook beef

- Heat a large non-stick pan over medium-high heat.
- When 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.

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



2 Cook rice

- 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 the pot from heat. Set aside, still covered.



5 Finish beef

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



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.



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**.

Dinner Solved!