



# Beef Banh Mi-Style Bowls

with Pickled Carrots and Radishes

20-min

Spicy

20 Minutes



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Ground Beef



Ground Turkey



Jasmine Rice



Radish



Carrot, julienned



Sesame Seeds



Miso Broth Concentrate



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 cup
Radish	3	6
Carrot, julienned	56 g	113 g
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
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.*



### 1 Prep

- Add **1 ¼ cups** (2 ½ cups) **water** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, roughly chop **cilantro**.
- Cut **radishes** 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**, cook it in the same way the recipe instructs you to cook the **beef**, disregarding instructions to drain fat.\*\*



### 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 from heat. Set aside, still covered.



### 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.



### 3 Quick-pickle veggies

- Meanwhile, whisk together **vinegar**, **2 tbsp** (4 tbsp) **water**, **½ 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!



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