

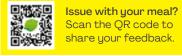
Beef Banh Mi-Style Bowls

with Pickled Carrots and Radishes

20-min

Spicy

20 Minutes









Jasmine Rice



Radish

Sesame Seeds

Hoisin Sauce





Carrot, julienned



Miso Broth Concentrate



Spicy Mayo



Rice Vinegar



Cilantro







Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps



Bust out

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

Inaredients

3. 5 3. 5		
	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*		

- ** 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.



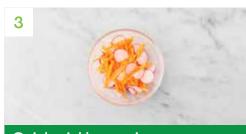
Prep

- Add 1 1/4 cups (2 1/2 cups) water and 1/4 tsp (1/4 tsp) salt to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, roughly chop cilantro.
- Cut radishes into 1/4-inch rounds.



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.



Quick-pickle veggies

• Meanwhile, whisk together vinegar, 2 tbsp (4 tbsp) water, 1/8 tsp (1/4 tsp) salt and

1/2 tbsp (1 tbsp) sugar in a medium bowl.

- Add radishes and carrots, then toss to coat.
- Place in the fridge to pickle.



Cook beef

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 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.**



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



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!

