



## Japanese-Style Rice Bowl

with Beef & Togarashi

🕒 30-40min

🍴 2 Servings

A rice bowl is the ideal well-balanced meal made of grains, veggies, and protein all in one. For this Japanese-style bowl, we add sushi rice with beef and togarashi (a mixed spice of sesame seeds, ginger and red pepper), along with fresh carrots and snap peas for the perfect combination of not only ingredients, but flavors and textures.

## What we send

- 5 oz sushi rice
- garlic
- 1 oz fresh ginger
- 1 bunch scallions
- 6 oz snap peas
- 4 oz carrot
- 10 oz grass-fed ground beef
- 2 pkts yakiniku <sup>1,6,11</sup>
- ¼ oz shichimi togarashi <sup>11</sup>

## What you need

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)<sup>17</sup>
- sugar
- neutral oil

## Tools

- small saucepan
- medium nonstick skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your **fingertips, or scoop with measuring spoon.**

## Allergens

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 960kcal, Fat 53g, Carbs 91g, Proteins 34g



### 1. Cook rice

In a small saucepan, combine **rice, 1 cup water, and ½ teaspoon salt**, bring to a boil. Cover and cook over low, until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



### 2. Prep ingredients

Finely chop **2 teaspoons each of garlic and peeled ginger**. Trim **scallions**, then thinly slice, keeping dark greens separate. Cut **snap peas** in half lengthwise. Scrub and trim **carrot**, then cut in half lengthwise and thinly slice into half moons. In a small bowl, stir to combine **1 tablespoon vinegar** and **½ teaspoon sugar**; reserve mixture until step 5.



### 3. Cook veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **carrots** and **snap peas**; cook, stirring occasionally, until veggies are softened, 3-5 minutes. Add **chopped garlic and ginger** and **a pinch each of salt and pepper**. Cook until fragrant, about 30 seconds. Transfer veggies to a medium bowl. Cover to keep warm until ready to serve.



### 4. Cook beef

Heat **2 tablespoons oil** in same skillet over medium-high. Add **beef** and **a pinch each of salt and pepper**; cook, breaking meat up into smaller pieces, until browned, 6-8 minutes. Reduce heat to medium, then add **scallion whites and light greens** and **1 yakiniku packet**; stir to coat beef. Simmer until sauce is thickened and beef is caramelized and cooked through, about 2 minutes.



### 5. Season rice

Fluff rice with a fork. Add **reserved vinegar-sugar mixture**, and gently stir to combine.



### 6. Assemble bowls & serve

Spoon **rice** into bowls, then top with **beef** and **veggies**. Drizzle **remaining yakiniku packet** over top. Garnish with **scallion dark greens**. Sprinkle with **some of the togarashi** (taste it first, it's spicy!). Enjoy!