

DINNERLY



Make It Carb Conscious

Hoisin Beef & Rice Bowl with Pickled Cukes



20-30min



2 Servings

We made this recipe carb conscious by customizing with cauliflower rice.

WHAT WE SEND

- 12 oz cauliflower rice
- 1 cucumber
- 2 pkts Sriracha
- 10 oz pkg grass-fed ground beef
- 1 pkt hoisin sauce ^{1,6,11}

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil
- garlic
- mayonnaise ³

TOOLS

- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 45g, Carbs 40g,
Protein 33g



1. Cook cauliflower rice

Heat **1 tablespoon oil** in a medium nonstick skillet over high heat. Add **cauliflower rice** and cook, stirring, until crisp-tender, about 5 minutes. Season with **salt** and **pepper**. Transfer cauliflower rice to a bowl; cover and set aside. Wipe out skillet.



2. Pickle cucumber

Finely chop **1 teaspoon garlic**. Peel **cucumber**, then halve lengthwise and scoop out seeds; cut crosswise into thin half-moons.

In a medium bowl, whisk to combine **chopped garlic**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt**. Add **cucumbers** and marinate until step 5, stirring occasionally.



3. Make Sriracha mayo

In a small bowl, stir to combine **all of the Sriracha** (or less depending on heat preference), **¼ cup mayonnaise**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**.



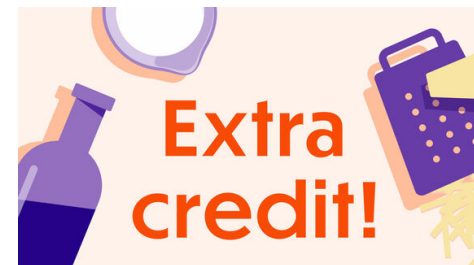
4. Cook beef

Heat **1 tablespoon oil** in same skillet over high. Add **beef**; cook, breaking up meat into smaller pieces, until well browned on the bottom, about 3 minutes. Season with **salt** and **pepper**. Stir in **hoisin sauce** and **¼ cup water**. Simmer until beef is cooked through and sauce is slightly thickened, 2–3 minutes. Season to taste with **salt** and **pepper**.



5. Serve

Serve **cauliflower rice** in shallow bowls topped with **hoisin beef** and **pickled cucumbers**. Drizzle **Sriracha mayo** over top. Enjoy!



6. Take it to the next level

Sprinkle this bowl with some chopped peanuts for a little salty crunch!