



Beef Banh Mi Ready-to-Heat Rice Bowl

with Creamy Sriracha

This version of the recipe is customized with ready-to-heat white rice.



20-30min



2 Servings

What we send

- 1 cucumber
- 1 carrot
- 1 lime
- 2 oz mayonnaise ^{3,6}
- 2 pkts Sriracha
- 10 oz pkg grass-fed ground beef
- 2 oz hoisin sauce ^{1,6,11}
- 1 oz salted peanuts ⁵
- ¼ oz fresh mint
- 10 oz ready to heat basmati rice

What you need

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

Tools

- medium nonstick skillet

Cooking tip

Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

Wheat (1), Egg (3), Peanuts (5), 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 870kcal, Fat 59g, Carbs 44g, Protein 36g



1. Cook rice

Heat **1 teaspoon oil** in a medium nonstick skillet over medium. Add **rice** and **2 teaspoons water**. Cook, stirring occasionally, until warm, 3-5 minutes. Transfer to a bowl; cover and set aside for serving. Wipe out skillet and reserve for step 5.



4. Make Sriracha mayo

In a small bowl, whisk to combine **mayonnaise** and **all of the Sriracha** (or less depending on heat preference).



2. Prep ingredients

Peel **cucumber**, scoop out and discard seeds, then finely chop. Cut **carrots** into thin matchsticks. Cut **lime** into wedges.



5. Stir-fry beef

Heat **1 tablespoon oil** in reserved 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**.



3. Pickle vegetables

In a medium bowl, whisk to combine **3 tablespoons vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt**. Add **cucumbers** and **carrots**; toss to combine. Set aside to marinate until ready to serve.



6. Assemble & serve

Roughly chop **peanuts**. Pick **mint leaves** from stems; discard stems. Fluff **rice** with a fork, transfer to bowls and top with **pickled vegetables** and **beef and sauce**. Garnish with **chopped peanuts**, **mint leaves**, and a **drizzle of creamy Sriracha sauce**. Serve with **lime wedges** on the side for squeezing over top. Enjoy!