



Brown Rice & Beef Banh Mi Bowl

with Creamy Sriracha & Brown Rice



20-30min



2 Servings

This rice bowl channels the flavor of everyone's favorite Vietnamese sandwich, the incomparable Bahn Mi! Transforming this 'wich into a bowl is a fun way to turn the components into a dinner-worthy meal. We use fluffy brown rice as the base and top it with grass-fed ground beef, fresh mint, pickled carrots, and cucumbers for a delightfully tangy crunch, and homemade Sriracha-mayo for that signature heat.

What we send

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

What you need

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

Tools

- small saucepan
- medium nonstick skillet

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 1040kcal, Fat 51g, Carbs 94g, Protein 37g



1. Cook rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



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 a medium nonstick 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

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