

# DINNERLY



## Hoisin Beef & Brown Rice Bowl with Pickled Cukes & Sriracha Mayo



40-50min



2 Servings

In this hearty bowl, grass-fed ground beef is simmered in a sticky sweet hoisin sauce, then topped with tangy pickled cukes and smothered in a creamy Sriracha mayo! It's served over a fluffy bed of brown rice to sop up all the flavors. We've got you covered!

### WHAT WE SEND

- 5 oz brown rice
- 1 cucumber
- 2 pkts Sriracha <sup>17</sup>
- 2 oz hoisin sauce <sup>1,6,11</sup>
- ¼ oz granulated garlic
- 10 oz pkg grass-fed ground beef

### WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil
- mayonnaise <sup>3</sup>

### TOOLS

- small saucepan
- fine-mesh sieve
- medium nonstick skillet

### ALLERGENS

Wheat (1), Egg (3), 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 1010kcal, Fat 60g, Carbs 87g, Protein 31g



#### 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, 35–40 minutes. Drain in a fine-mesh sieve.



#### 2. Pickle cucumber

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

In a medium bowl, whisk to combine ¼ **teaspoon granulated 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

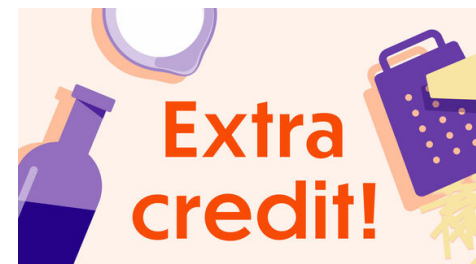
Heat 1 **tablespoon oil** in a medium nonstick skillet over high. Add **beef**; cook, breaking up meat into smaller pieces, until well browned on the bottom, about 3 minutes. Season with **salt** and **pepper**. Stir in **hoisin sauce** and ¼ **cup water**. Simmer until beef is cooked through and sauce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



#### 5. Serve

Fluff **rice** with a fork.

Serve **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!