

DINNERLY



Hoisin Beef & Rice Bowl with Pickled Cukes & Sriracha Mayo



20-30min



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 jasmine rice to sop up all the flavors. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- 2 pkts Sriracha ¹⁷
- 10 oz pkg ground beef
- 2 oz hoisin sauce ^{1,6,11}
- ¼ oz granulated garlic

WHAT YOU NEED

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

TOOLS

- small saucepan
- 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 1020kcal, Fat 58g, Carbs 92g, Protein 30g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



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!