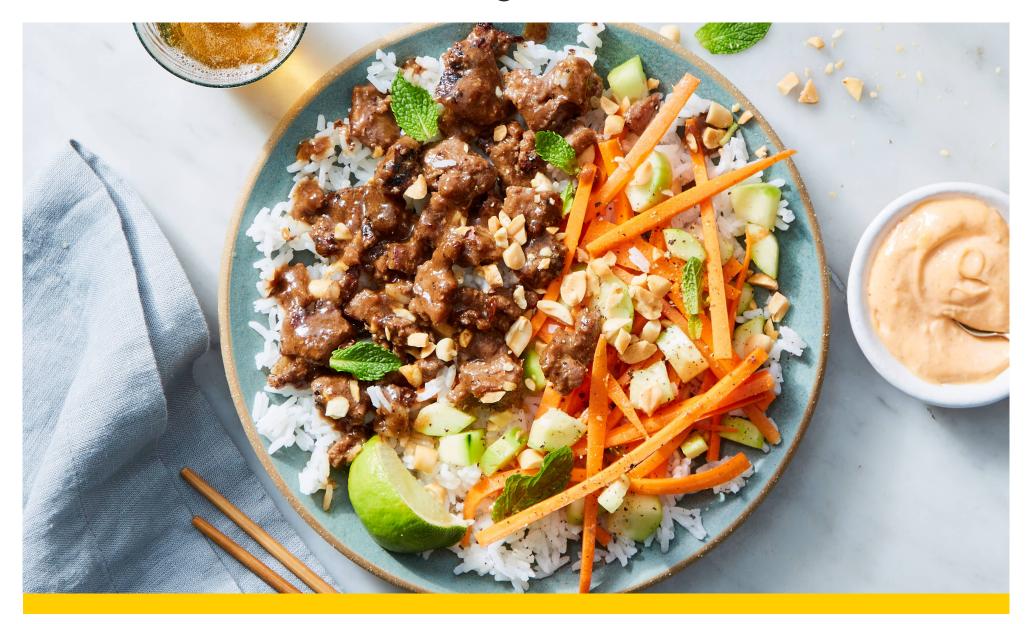
MARLEY SPOON



Beef Banh Mi Rice Bowl

with Creamy Sriracha





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 jasmine 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 jasmine rice
- 1 cucumber
- 3 oz carrots
- 1 lime
- 2 oz mayonnaise 1,4
- · 2 pkts Sriracha
- 10 oz pkg grass-fed ground beef
- 1 oz salted peanuts ²
- 1/4 oz fresh mint
- 2 oz hoisin sauce 3,4,5

What you need

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

Tools

- small saucepan
- medium nonstick skillet

Allergens

Egg (1), Peanuts (2), Sesame (3), Soy (4), Wheat (5). 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

In a small saucepan, combine **rice**, **1**½ **cups water**, and **¾ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

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



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.



4. Make Sriracha mayo

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



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 **½ cup water**. Simmer until beef is cooked through and sauce is slightly thickened, 2-3 minutes. Season to taste with **salt** and **pepper**.



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!