

DINNERLY



Hoisin Beef & Brown Rice Bowl with Pickled Cukes & Spicy 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 chili garlic 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 quick-cooking brown rice
- 1 cucumber
- ½ oz chili garlic sauce
- 2 oz mayonnaise ^{1,2}
- 10 oz pkg grass-fed ground beef
- 2 oz hoisin sauce ^{3,2,4}
- ¼ oz granulated garlic

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Egg (1), Soy (2), Sesame (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 960kcal, Fat 47g, Carbs 85g,
Protein 35g



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.



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 spicy mayo

In a small bowl, stir to combine **chili garlic sauce**, **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 **spicy mayo** over top. Enjoy!



6. Take it to the next level

Sprinkle this bowl with some chopped peanuts for a little salty crunch!