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## SWEET PONZU BEEF BOWLS

with Pickled Cucumber & Wasabi Aioli

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Ground Beef\***  
(1 | 2)



**Jasmine Rice**  
(1 | 2)



**Garlic**  
(3 Cloves | 6 Cloves)



**Carrot\***  
(3 oz | 6 oz)



**Persian Cucumber\***  
(1 | 2)



**Wasabi Paste**  
(1 | 2)



**Mayonnaise**  
(1 | 2)  
*Contains: Eggs*



**Ponzu Sauce**  
(4 | 8)  
*Contains: Fish, Soy, Wheat*



**Lime\***  
(1 | 2)



**Yellow Onion**  
(1 | 1)



**Scallions\***  
(1 | 2)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Sugar**  
(2¼ tsp | 4½ tsp)

**Butter**  
(1 TBSP | 1 TBSP)  
*Contains: Milk*

**Vegetable Oil**  
(1 tsp | 1 tsp)

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## CHEF'S TIP

Want to nail the perfect pot of rice? Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let it simmer until no water remains (resisting the urge to peek!). Finally, let the pot sit off heat for 10 minutes (or more!) while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

1.



In a small pot, combine **rice**, **1 1/4 cups water** (**2 1/4 cups for 4 servings**), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–20 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, **wash and dry all produce**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Zest and quarter **lime** (**for 4 servings, zest 1 lime and quarter both**). Peel and finely chop **garlic**. Halve, peel, and dice **onion**. Trim and thinly slice **scallions**, separating whites from greens. Trim, peel, and grate **carrot** on the largest holes of a box grater.

3.



In a medium bowl, combine **cucumber**, **juice from half the lime**, **1/4 tsp sugar** (**1/2 tsp for 4 servings**), and a **pinch of salt**. Set aside to quick-pickle, stirring occasionally, until ready to serve. In a small bowl, combine **mayonnaise**, a **pinch of garlic**, a **squeeze of lime juice**, and as much **wasabi** as you'd like (**start with a little, then taste and add more from there if desired**). Season with **salt** and **pepper**.

4.



Once rice has cooked 15 minutes, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and **scallion whites**; cook, stirring, until softened, 4–5 minutes. Add **beef**, **remaining garlic**, and **2 tsp sugar** (**4 tsp for 4 servings**). Cook, breaking up meat into pieces, until beef is browned and cooked through, 4–5 minutes. Stir in **ponzu**. Turn off heat; taste and season with **salt** and **pepper**.

5.



Fluff **rice** with a fork and stir in **lime zest** and **1 TBSP butter**; season with **salt**. Divide between bowls. Arrange **beef**, **grated carrot**, and **pickled cucumber** (**draining first**) on top. Top with **scallion greens** and a **squeeze of lime juice**. Drizzle with **wasabi aioli**.