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KUNG PAO BEEF BOWLS

with Green Bell Pepper & Peanuts

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ground Beef *
(1 | 2)



Green Bell Pepper *
(1 | 2)



Jasmine Rice
(1 | 2)



Ginger *
(1 | 2)



Sweet Soy Glaze
(1 | 2)
Contains: Soy, Wheat



Scallions *
(1 | 2)



Peanuts
(1 | 2)
Contains: Peanuts



Garlic
(4 Cloves | 8 Cloves)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 tsp | 2 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
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CHEF'S TIP

Can't imagine kung pao without a punch of heat? If you've got some on hand, drizzle your finished bowls with sriracha!

HAVE A CUSTOMPLATE?

Did you substitute **chicken breast strips** for ground beef? Cook through the recipe as instructed, swapping in chicken for beef in steps 4, 5, and 6. In step 4, pat chicken dry with paper towels. Cook, stirring occasionally, until browned and cooked through, 4–6 minutes.

1.



In a small pot, combine **rice**, **1¼ cups water** (**2¼ 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**. Core, deseed, and dice **bell pepper** into 1-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and grate or finely chop **ginger** and **garlic**. Roughly chop **peanuts**.

3.



Once rice has cooked 10 minutes, heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and season with **salt** and **pepper**. Cook, stirring, until softened, 4–6 minutes. Add **scallion whites**, **ginger**, and **garlic**; cook until fragrant, 30 seconds.

4.



Add **beef** to pan and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–5 minutes. (**If there's excess grease in your pan, carefully pour it out.**)

5.



Stir **sweet soy glaze** into pan with **beef mixture**. Taste and season with **salt** and **pepper**. Stir in **1 TBSP butter** (**2 TBSP for 4 servings**) until melted. Turn off heat.

6.



Fluff **rice** with a fork; season with **salt** to taste. Divide between bowls and top with **beef mixture**. Sprinkle with **peanuts** and **scallion greens**.

*Ground Beef is fully cooked when internal temperature reaches 160 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.*

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