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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)



White 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 | 2)



Scallions*
(1 | 2)

WHAT YOU'LL NEED

Butter
(1 TBSP | 1 TBSP)
Contains milk

Vegetable Oil
(1 tsp | 1 tsp)

Sugar
(2¼ tsp | 4½ 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.



Place **rice** in a fine-mesh sieve and rinse until water runs clear. Add to a small pot with **1 cup water (2 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 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.

2.



Meanwhile, **wash and dry all produce**. Peel and finely chop **garlic**. Zest and quarter **lime (for 4 servings, zest 1 lime and quarter both)**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Halve, peel, and dice **onion**. Trim, peel, and grate **carrot**. Trim and thinly slice **scallions**, separating whites from greens.

3.



In a medium bowl, combine **cucumber**, juice from **half the lime**, **¼ tsp sugar (½ 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 mayo**.