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BEEF BANH MI BOWLS

with Carrot, Pickled Cucumber & Sriracha Mayo

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated

- | | | | |
|--|---|--|---|
| 
Jasmine Rice
(1 2) | 
Persian Cucumber*
(1 2) | 
Lime*
(1 2) | 
Garlic
(3 Cloves 6 Cloves) |
| 
Yellow Onion
(1 2) | 
Carrot*
(3 oz 6 oz) | 
Mayonnaise
(1 2)
<small>Contains: Eggs</small> | 
Sriracha
(1 1) |
| 
Ground Beef*
(8 oz 16 oz) | 
Ponzu Sauce
(2 4)
<small>Contains: Fish, Soy, Wheat</small> | | |

PREP IN **10 MIN** READY IN **45 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.


Diced Steak 🍖
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt Black Pepper	Butter (1 TBSP 1 TBSP) <small>Contains: Milk</small>	Cooking Oil (1 tsp 2 tsp)
		Sugar (2¼ tsp 4½ tsp)

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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 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**, **1¼ cups water** (**2¼ cups for 4 servings**), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15–20 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, **wash and dry produce**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Zest and quarter **lime** (**for 4 servings, zest one lime and quarter both**). Peel and finely chop **garlic**. Halve, peel, and cut **onion** into a medium dice. 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**, **¼ tsp sugar** (**½ tsp for 4 servings**), and a **pinch of salt**. In a small bowl, combine **mayonnaise**, a **squeeze of lime juice**, a **pinch of garlic**, and as much **Sriracha** as you like. Season with **salt and pepper**.

4.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**; 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**.



While onion cooks, pat **diced steak** dry with paper towels; season with **salt and pepper**. Simply cook through this step as instructed, swapping in steak for beef. Cook, stirring occasionally, until browned and cooked to desired doneness, 2–3 minutes.

5.



Fluff **rice** with a fork; stir in **lime zest** and **1 TBSP butter**. Divide rice between bowls. Arrange **beef**, **grated carrot**, and **pickled cucumber** (**draining first**) on top. Top with a **squeeze of lime juice** and drizzle with **Sriracha mayo**.

*Ground Beef is fully cooked when internal temperature reaches 160 degrees.
Steak is fully cooked when internal temperature reaches 145 degrees.*

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