EveryPlate

5 MIN

30 MIN



WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Ground Beef* (1 | 2)



White Rice (1 | 2)



Coleslaw Mix* (1 | 2)



(1 | 2)





Garlic (4 Cloves | 8 Cloves)



Hoisin Sauce (6 | 12)Contains: Soy, Wheat



Soy Sauce (2 | 4)Contains: Soy, Wheat



Sweet Thai Chili Sauce (1 | 2)



Lime * (1 | 1)

WHAT YOU'LL NEED

Kosher Salt **Black Pepper**

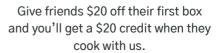
Sugar (optional)

Butter

Vegetable Oil

(2 tsp | 4 tsp) (1 TBSP | 1 TBSP) Contains: Milk

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Cashew a question? Are you looking to add a bit more *pizzazz* to your dinner? To curb your crunch cravings, toast up a handful of nuts from your pantry (we love cashews or peanuts for this recipe), then sprinkle on top of your finished bowls.



Wash and dry all produce. Place rice in a fine-mesh sieve and rinse until water runs clear. Add to a small pot along with 1 cup water (2 cups for 4 servings) and a big 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.



While rice cooks, peel and finely chop **ginger** and **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**.



In a small bowl, whisk together hoisin, soy sauce, chili sauce, and 1 TBSP water (2 TBSP for 4 servings). (If you like a sweeter sauce, stir in up to 1 tsp sugar.) Set aside.



Once rice has cooked 15 minutes, heat a **large drizzle of oil** in a large pan over medium heat. Add **ginger**, **garlic**, and **scallion whites**; cook until fragrant, 1 minute. Increase heat to medium high, then add **beef** 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.)



Add **coleslaw mix** to pan with **beef mixture**; cook until just tender, 2–3 minutes. Stir in **hoisin mixture** until thoroughly combined. Remove pan from heat. Taste and season with **salt**, **pepper**, and a squeeze of **lime juice**.



Fluff rice with a fork; stir in 1 TBSP butter until melted. Divide between bowls and top with beef mixture. Sprinkle with scallion greens and serve with remaining lime wedges on the side.