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## TURKEY BANH MI BOWLS

with Sriracha Mayo, Carrot & Pickled Cucumber

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

\* Keep refrigerated



**White Rice**  
(1 | 2)



**Yellow Onion**  
(1 | 2)



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



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



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



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



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



**Sriracha**  
(2 | 4)



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



**Soy Sauce**  
(2 | 4)  
*Contains: Soy*

### WHAT YOU'LL NEED

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

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

**Vegetable Oil**  
(1 tsp | 2 tsp)

**Sugar**  
(2¼ tsp | 4½ tsp)

### CUSTOMPLATE

This dish is eligible for CustomPlate!  
Add, swap, upgrade, or double protein  
to your heart's content.  
Flip the menu over for cooking info  
on your new protein.

## CHEF'S TIP

You'll notice that we recommend a fine-mesh sieve for rinsing your rice in step 1. If you don't happen to have one, try lining a standard colander with cheesecloth or a few layers of paper towels instead. Or, you could rinse the rice in a large bowl, using your hand to drain until the starches run off and the water runs clear.

## HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **ground beef** for ground turkey? Cook through the recipe as instructed, swapping in beef for turkey in steps 4 and 5. In step 4, cook the beef until browned and cooked through, 4–5 minutes.

1.



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 pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15 minutes. Keep covered off heat for at least 10 minutes or 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 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**, **1/4 tsp sugar** (**1/2 tsp for 4 servings**), and a pinch of **salt**. In a small bowl, combine **mayonnaise**, a pinch of **garlic**, a squeeze of **lime juice**, and as much **sriracha** as you'd 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 **turkey**, **remaining garlic**, and **2 tsp sugar** (**4 tsp for 4 servings**). Cook, breaking up meat into pieces, until turkey is browned and cooked through, 4–6 minutes. Stir in **soy sauce**. Turn off heat; taste and season with **salt** and **pepper**.

5.



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

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

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