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MOO SHU BEEF BOWLS

with Cabbage & White Rice

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ground Beef *
(1 | 2)



White Rice
(1 | 2)



Coleslaw Mix *
(1 | 2)



Scallions *
(1 | 2)



Ginger *
(1 | 2)



Garlic
(4 Cloves | 8 Cloves)



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



Ponzu Sauce
(3 | 6)
Contains: Fish, Soy, Wheat



Sweet Thai Chili Sauce
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Vegetable Oil
(2 tsp | 4 tsp)

Sugar
(optional)

Butter
(1 TBSP | 1 TBSP)
Contains: Milk

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CHEF'S TIP

*Cashew a question? Are you looking to add a bit more *pizazz* 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.*



1. **Wash and dry all produce.** 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 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.



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



3. In a small bowl, whisk together **hoisin**, **ponzu**, **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.



4. 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.



5. 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** and **pepper**.



6. Fluff **rice** with a fork; stir in **1 TBSP butter** until melted. Divide between bowls and top with **beef mixture**. Sprinkle with **scallion greens**.