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BEEF 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 Beef *
(1 | 2)



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

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)

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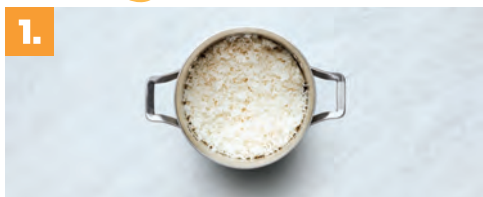
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CHEF'S TIP

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.

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**, **¼ tsp sugar (½ 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 **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 **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 **beef, grated carrot**, and **pickled cucumber (draining first)** on top. Top with a squeeze of **lime juice**. Drizzle with **sriracha mayo**.

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

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