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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

**Vegetable Oil**  
(2 tsp | 4 tsp)

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

**Sugar**  
(optional)

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## CHEF'S TIP

*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.

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.



Meanwhile, 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 **scallion whites**, **ginger**, and **garlic**; 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**.