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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

Butter

(1 TBSP | 1 TBSP)
Contains Milk

Sugar

(2¼ tsp | 4½ tsp)

Vegetable Oil

(1 tsp | 2 tsp)

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CHEF'S TIP

Want to nail the perfect pot of rice? Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let it simmer until no water remains (resisting the urge to peek!). Finally, let the pot sit off heat for 10 minutes (or more!) while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

1.



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 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.



Meanwhile, **wash and dry all produce**. Peel and finely chop **garlic**. Zest and quarter **lime (for 4 servings, zest 1 lime and quarter both)**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Halve, peel, and cut **onion** into a medium dice. Trim, peel, and grate **carrot**.

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** 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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