



20-MIN MEAL

GROUND BEEF BULGOGI BOWLS

with Carrots, Cucumber, and Sriracha Crema over Jasmine Rice



HELLO

BULGOGI SAUCE

A savory meat marinade that combines soy sauce and sesame with a hint of sweetness

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 830



Jasmine Rice



White Wine Vinegar



Shredded Carrots



Sesame Seeds



Sour Cream
(Contains: Milk)



Scallions



Cucumber



Ground Beef



Bulgogi Sauce
(Contains: Soy, Wheat)



Sriracha

START STRONG

We suggest shaving the cucumber because of how the ribbons hold the marinade and are fun to eat. But if you prefer, you can slice the cucumber thinly before tossing it with the marinade instead.

BUST OUT

- Small pot
- Large pan
- Medium bowl
- Small bowl
- Peeler
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (2 tsp | 3 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Jasmine Rice ½ Cup | 1 Cup
- Scallions 2 | 4
- White Wine Vinegar 5 tsp | 10 tsp
- Cucumber 1 | 2
- Shredded Carrots 4 oz | 8 oz
- Ground Beef 10 oz | 20 oz
- Sesame Seeds 1 TBSP | 2 TBSP
- Bulgogi Sauce 4 oz | 8 oz
- Sour Cream 4 TBSP | 8 TBSP
- Sriracha 1 tsp | 2 tsp

WINE CLUB

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1 COOK RICE AND PREP

Wash and dry all produce. Place **rice** and **¾ cup water** in a small pot. Cover and bring to a boil, then reduce heat to low. Simmer until tender and water is absorbed, about 15 minutes. Keep covered off heat until meal is ready. Meanwhile, trim and thinly slice **scallions**, separating greens and whites.



4 COOK BEEF

Heat another drizzle of **oil** in same pan over medium-high heat. Add **scallion whites** and cook until fragrant, about 30 seconds. Add **beef** and a pinch of **salt** and **pepper**, breaking up meat into pieces. Cook until browned, 5-7 minutes. Stir in half the **sesame seeds**. Pour in remaining **vinegar**. Cook 30 seconds, then stir in **bulgogi sauce** and bring to a simmer. Remove pan from heat. Season with salt and pepper.



2 PICKLE CUCUMBER

Place half the **vinegar**, **½ tsp sugar**, and a few pinches of **salt** in a medium bowl. Trim ends from **cucumber**. Using a peeler, shave cucumber lengthwise into ribbons, rotating until you get to the seedy core; discard core. Add ribbons to bowl with vinegar mixture and toss to coat. Set aside.



5 MAKE SRIRACHA CREMA

While beef cooks, stir together **sour cream** and **sriracha** (to taste) in a small bowl. Stir in **water** 1 tsp at a time until mixture has a drizzling consistency. Season with **salt**.



3 COOK CARROTS

Heat a drizzle of **oil** in a large pan over medium-high heat (use nonstick if you have it). Add **carrots** and cook, tossing, until tender but still a little crisp, about 1 minute. Season with **salt** and **pepper**. Transfer to a plate and set aside.



6 FINISH AND SERVE

Fluff **rice** with a fork and stir in **1 TBSP butter**. Season with **salt** and **pepper**. Divide rice between bowls. Arrange **beef**, **carrots**, and **cucumber** on top, next to each other. (**TIP:** Drain any excess liquid from the cucumbers before adding.) Drizzle **crema** over everything. Garnish with **scallion greens** and remaining **sesame seeds**.

ON FIRE!

Love sriracha crema's spicy vibes? Make it again for topping tacos.

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