

# Hoisin Beyond Beef™ & Mushroom Rice Bowls

with Marinated Vegetables & Peanuts

4 SERVINGS | 25-35 MINS

 **Blue Apron**  
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients


Customized ingredients



16 oz Plant-Based Ground Beyond Beef™ 

SWAPPED FOR:



18 oz Ground Beef 



1 Tbsp Gochujang



1 Tbsp Rice Vinegar



1 cup Long Grain White Rice



½ lb Mushrooms



¼ cup Hoisin Sauce



⅓ cup Asian-Style Sautéed Aromatics



2 Persian Cucumbers



3 oz Radishes



1 Tbsp Mirin<sup>1</sup>



3 Tbsps Roasted Peanuts



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup>. salted cooking wine

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & marinate the vegetables

- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Roughly chop the **peanuts**.
- Combine the **sliced cucumbers** and **sliced radishes** in a bowl. Add the **mirin** and **vinegar**; season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



## 2 Make the gochujang rice

- Meanwhile, carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, combine **2 cups of water**, a **big pinch of salt**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Whisk to thoroughly combine. Add the **rice**; stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



## 3 Cook the mushrooms

- Meanwhile, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sautéed aromatics**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the mushrooms are softened.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.



## 4 Cook the Beyond Beef™ & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **Beyond Beef™**; season with salt and pepper. Cook, stirring occasionally and breaking apart with a spoon, 3 to 5 minutes, or until browned.
- Carefully drain off and discard any excess liquid.
- Add the **hoisin sauce** and **2 tablespoons of water**. Cook, stirring occasionally, 2 to 3 minutes, or until the liquid is slightly thickened and the Beyond Beef™ is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **gochujang rice** topped with the **cooked Beyond Beef™**, **cooked mushrooms**, and **marinated vegetables** (including the liquid). Garnish with the **chopped peanuts**. Enjoy!



### CUSTOMIZED STEP 4 If you chose Ground Beef

- Follow the directions in Step 4, using the **beef** (instead of Beyond Beef™).