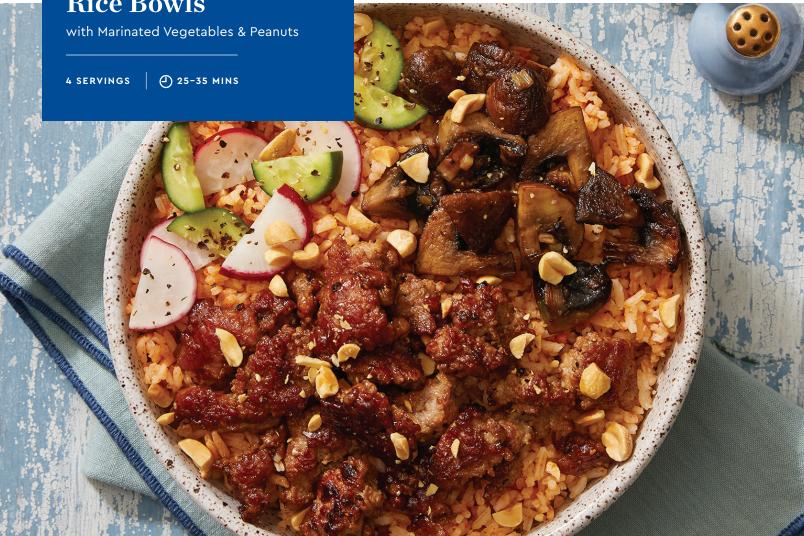
Hoisin Beyond BeefTM & Mushroom **Rice Bowls**



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Ingredients

Customized ingredients



SWAPPED FOR:



18 oz Ground Beef 🔄



1 Tbsp Gochujang



1 Tbsp Rice Vinegar



1 cup Long Grain White Rice



1/2 lb Mushrooms



1/4 cup Hoisin Sauce



1/3 cup Asian-Style Sautéed Aromatics



2 Persian Cucumbers



3 oz Radishes



1 Tbsp Mirin¹



3 Tbsps Roasted Peanuts



Serve with Blue Apron

Cook along on the app

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^{1.} 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 bitesized 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



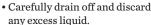
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.

3 Cook the mushroomsMeanwhile, in a large pan

- 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 BeefTM; season with salt and pepper.
 Cook, stirring occasionally and breaking apart with a spoon, 3 to 5 minutes, or until browned.





- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the gochujang rice topped with the cooked Beyond BeefTM, cooked mushrooms, and marinated vegetables (including the liquid). Garnish with the chopped peanuts. Enjoy!



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







