



In your box

½ oz. Baby Arugula
1 oz. Sour Cream
4 oz. Slaw Mix
1 tsp. Multicolor Sesame Seeds
8 oz. Pre-Cooked Brown Rice
4 oz. Korean BBQ Sauce
6 oz. Beef Steak Strips

Make the Grain Bowl

- Thoroughly rinse produce and pat dry.
- Combine **slaw mix** and **sour cream**.
- *For best results, pierce brown rice bag a few times with a knife, then break up rice inside the bag. Mix **brown rice** with 1 Tbsp. **water** in a microwave safe bowl. Cover with a damp paper towel. Microwave until warm, 2 minutes, stirring once halfway through.*
- Microwave **steak** until warm, 1-2 minute. Thoroughly combine with **BBQ sauce**.
- Place brown rice in a bowl and top with slaw, steak, and **arugula**. Garnish with **sesame seeds**. Bon appétit!

Prep & Cook Time 5-10 min. | Cook Within 5 days | Difficulty Level Easy | Spice Level Not Spicy

5 Minute Lunch

Korean BBQ Steak Grain Bowl

no cooking required



NUTRITION per serving Calories: 536, Carbohydrates: 68g, Fat: 26g, Protein: 26g, Sodium: 834mg.

CONTAINS milk, wheat, soy

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.