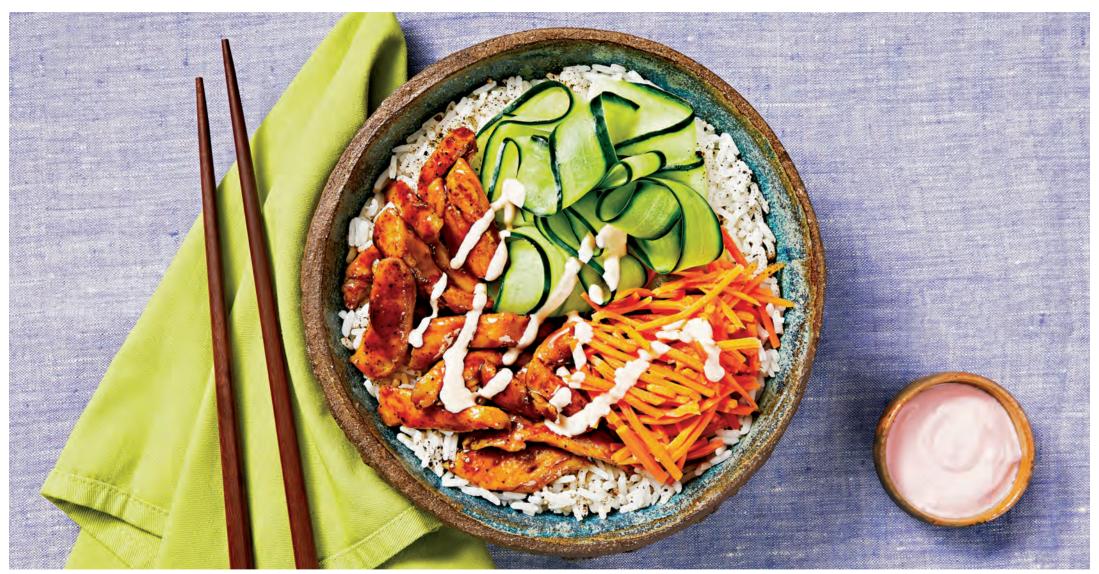


CHICKEN BULGOGI BOWLS

with Carrots, Pickled Cucumber, and Sriracha Crema



HELLO .

BULGOGI SAUCE

A savory concoction that combines soy sauce and sesame with a little bit of sweetness





Jasmine Rice



Cucumber



Chicken Breast





Bulgogi Sauce (Contains: Soy, Wheat)



Sour Cream (Contains: Milk)



Sriracha

TOTAL: 25 MIN CALORIES: 790

White Wine Vinegar

Shredded Carrots

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START STRONG

Cucumber ribbons = maximum marinade absorption. If you'd rather skip the peeler this time around, we suggest thinly slicing your cuke in step 2 instead.

BUST OUT

- Small pot
- Paper towels
- Medium bowl
- Small bowl
- Peeler
- Kosher salt
- Large pan
- Black pepper
- Large part
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

Jasmine Rice
 34 Cup | 1½ Cups

• White Wine Vinegar 5 tsp | 10 tsp

Cucumber

1 | 2

Shredded Carrots

4 oz | 8 oz

Chicken Breast Strips*

10 oz | 20 oz

• Bulgogi Sauce

4 oz | 8 oz

• Sour Cream

4 TBSP | 8 TBSP

Sriracha

1 tsp | 2 tsp

WINE CLUB

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In a small pot, combine rice, 1¼ cups water (2¼ cups for 4 servings), and a large pinch of salt. Bring to a boil, then cover and reduce heat to low. Simmer until water has absorbed and rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



Pat chicken dry with paper towels and season all over with salt and pepper. Heat a large drizzle of oil in same pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Pour in remaining vinegar. Let cook 30 seconds, then stir in bulgogi sauce. Bring to a simmer and cook until thickened, 1-2 minutes. Turn off heat. Season with salt and pepper.



Meanwhile, wash and dry all produce. In a medium bowl, combine half the vinegar (you'll use the rest later), ½ tsp sugar (1 tsp for 4 servings), and a large pinch of salt. Trim ends from cucumber; shave lengthwise into thin ribbons using a peeler, rotating as you go. Stop once you get to the seedy core; discard core. Toss ribbons into bowl with vinegar mixture. Set aside to quick-pickle, tossing occasionally.



MAKE CREMA
Meanwhile, in a small bowl,
combine sour cream and as much
sriracha as you like. Stir in water, 1
tsp at a time, until mixture reaches a
drizzling consistency. Season with salt.



COOK CARROTS

Heat a large drizzle of oil in a large, preferably nonstick, pan over mediumhigh heat. Add carrots and cook, stirring, until just tender, 1-2 minutes. Season with salt and pepper. Transfer to a plate.



FINISH AND SERVE
Fluff rice with a fork and stir in 1
TBSP butter (2 TBSP for 4 servings),
salt, and pepper; divide between
bowls. Arrange chicken, carrots, and
cucumber on top. (TIP: Drain any excess
liquid from cucumber before adding.)
Drizzle crema over everything.

GO NUTS -

This dish would taste great sprinkled with roasted peanuts or cashews from your pantry.

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^{*} Chicken is fully cooked when internal temperature reaches 165 degrees.