



PORK & ZUCCHINI BIBIMBAP

with Carrots & Pickled Scallions

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



2 | 4
Scallions



6 oz | 12 oz
Carrots



1 | 2
Zucchini



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



5 tsp | 10 tsp
White Wine
Vinegar



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



0.5 oz | 1 oz
Gochujang Sauce
Contains: Soy,
Wheat



10 oz | 20 oz
Ground Pork



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*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



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10 oz | 20 oz
Chicken Breast
Strips

Calories: 710



10 oz | 20 oz
Ground Beef**

Calories: 890



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 850



HELLO

BIBIMBAP

Our take on this Korean dish has saucy pork and tender veggies.

IT TAKES TWO

Master multitasker? Heat up a second pan and cook your veggies and pork simultaneously to speed things along.

BUST OUT

- Small pot
- Large pan
- Peeler
- Paper towels
- 2 Small bowls
- Kosher salt
- Black pepper
- Sugar (1 TBSP | 2 TBSP)
- Cooking oil (1 TBSP | 1 TBSP)

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*Ground Pork is fully cooked when internal temperature reaches 160°.

🍳 *Chicken is fully cooked when internal temperature reaches 165°.

🍖 *Ground Beef is fully cooked when internal temperature reaches 160°.



1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2½ cups for 4 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots**; season with **salt** and **pepper**. Cook, stirring, until slightly softened, 3-4 minutes. Remove from pan and set aside.
- Add another **drizzle of oil** to pan. Add **zucchini**; season with **salt** and **pepper**. Cook until browned and tender, 3-5 minutes per side. Remove from pan and set aside with carrots.



2 PREP

- Meanwhile, **wash and dry produce**.
- Trim and thinly slice **scallions**, separating whites from greens. Trim and peel **carrots**. Using a peeler, shave carrots lengthwise into ribbons, rotating as you go, until you get to the core; discard core. Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons. Peel and mince **ginger** and **garlic**.



5 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **pork***, **ginger**, and **garlic**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes.
- Add **remaining soy sauce** and cook, stirring, until liquid has mostly evaporated, 1-2 minutes. Season with **salt** and **pepper**.
- 🍳 Pat **chicken*** dry with paper towels.
- 🍖 Cook through this step as instructed, swapping in **chicken (no need to break up chicken into pieces!)** or **beef*** for pork.



3 MAKE PICKLES & SAUCE

- In a small bowl, combine **scallion whites**, **vinegar**, and a **pinch of salt**. Set aside to pickle, stirring occasionally, until ready to serve.
- In a separate small bowl, combine **sesame oil**, **gochujang**, **half the soy sauce (you'll use the rest later)**, and **1 TBSP sugar (2 TBSP for 4 servings)**. Stir until sugar has dissolved.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**; divide between bowls.
- Arrange **pork** and **veggies** over rice. Top with **pickled scallion whites (and pickling liquid)**. Drizzle with **sauce**. Sprinkle with **scallion greens** and serve.