

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Jasmine Rice



Scallions



5 tsp | 10 tsp White Wine Vinegar



Super Select Cucumber



4 oz | 8 oz **Shredded Carrots**



10 oz | 20 oz Ground Pork



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



4 oz | 8 oz Bulgogi Sauce Contains: Sesame, Soy, Wheat



3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 tsp | 2 tsp Sriracha 6



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

**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.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz Ground Beef**



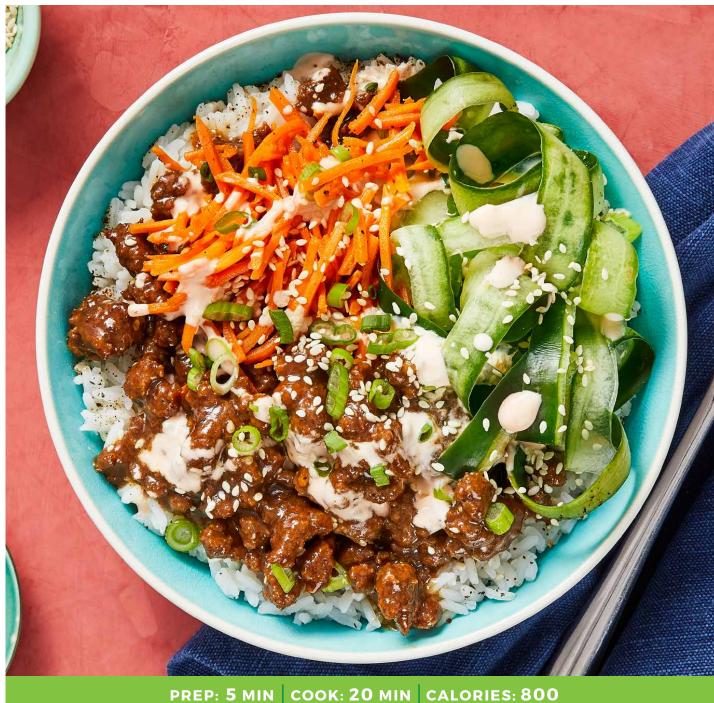
10 oz | **20 oz** Ground Turkey





PORK BULGOGI BOWLS

with Carrots, Pickled Cucumber & Sriracha Crema





HELLO

BULGOGI SAUCE

A Korean sesame and soy concoction with a hint of sweetness

SO A-PEEL-ING

Cucumber ribbons beautifully absorb marinades. If you'd rather skip the peeler in Step 2, thinly slice your cuke instead.

BUST OUT

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

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- *Ground Pork is fully cooked when internal temperature reaches 160°.
- (5)*Ground Beef is fully cooked when internal temperature
- *Ground Turkey is fully cooked when internal temperature



1 COOK RICE & PREP

- · Wash and dry produce.
- In a small pot, combine rice, 34 cup water (11/2 cups for 4 servings), and a 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.
- Meanwhile, trim and thinly slice scallions, separating whites from greens.



2 PICKLE CUCUMBER

- · In a medium bowl, combine half the vinegar (you'll use the rest later), 1/2 tsp sugar (1 tsp for 4 servings), and a pinch of salt
- Trim ends from **cucumber**. Using a peeler, shave cucumber lengthwise into ribbons, rotating as you go, until you get to the seedy core: discard core. Stir cucumber ribbons into bowl with vinegar mixture.
- Set aside, tossing occasionally, until ready to serve.



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



4 COOK PORK

- Heat a drizzle of oil in same pan over medium-high heat. Add scallion whites; cook until fragrant, 1 minute.
- Add pork* and a pinch of salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in half the sesame seeds (save the rest for serving) and remaining vinegar. Cook for 30 seconds, then stir in **bulgogi sauce**.
- Bring to a simmer, then immediately turn off heat. Season with salt and pepper.



• While pork cooks, in a small bowl. combine **sour cream** with **Sriracha** to taste. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt.



6 FINISH & SERVE

- Fluff rice with a fork: stir in 1 TBSP butter (2 TBSP for 4 servings) and season with salt and pepper.
- Divide rice between bowls; top with pork, carrots, and pickled cucumber (draining first). Drizzle with Sriracha crema. Garnish with scallion greens and as many remaining sesame seeds as you like. Serve.

