![HELLO FRESH]

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
2 tsp | 4 tsp Sriracha	**10 oz | 20 oz** Ground Pork	

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 💲 Chopped Chicken Breast	**10 oz | 20 oz** 💲 Ground Beef**
💲 Calories: 710	💲 Calories: 890

PORK & ZUCCHINI BIBIMBAP
with Carrots & Pickled Scallions

PREP: 10 MIN | **COOK: 30 MIN** | **CALORIES: 840**

HELLO FRESH

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
- 2 Small bowls
- Peeler
- Large pan

- Kosher salt
- Black pepper
- Sugar (**1 TBSP** | **2 TBSP**)
- Cooking oil (**1 TBSP** | **1 TBSP**)

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.

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**.

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**, **half the soy sauce** (you'll use the rest later), **1 TBSP sugar (2 TBSP for 4 servings)**, and up to **half the Sriracha** to taste. Stir until sugar has dissolved.

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.

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**.
- 🔵🟠 Open package of **chicken*** and drain off any excess liquid. Swap in chicken **(no need to break up chicken into pieces!)** or **beef*** for pork.

6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**; divide between bowls.
- Arrange **pork**, **carrots**, and **zucchini** in separate sections on top. Top with **pickled scallion whites** (and pickling liquid). Drizzle with **sauce** and **remaining Sriracha** to taste. Sprinkle with **scallion greens** and serve.

*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°.