

INGREDIENTS 2 PERSON | 4 PERSON 34 Cup | 11/2 Cups 2 4 6 oz | 12 oz Jasmine Rice Scallions Carrots 1 Thumb | 2 Thumbs | 1 Clove | 2 Cloves 1 2 Zucchini Ginger Garlic 5 tsp | 10 tsp 1 TBSP | 2 TBSP 2 TBSP | 4 TBSP White Wine Vinegar Sesame Oil Soy Sauce Contains: Sesame Contains: Soy, Wheat 2 tsp | 4 tsp 10 oz | 20 oz Sriracha 🍵 Ground Pork ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER SCAN HERE TO GET HELP! TOO **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 packagerest 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 10 oz 20 oz S Chopped Chicken Ground Beef^{**} Breast G Calories: 710 G Calories: 890

PORK & ZUCCHINI BIBIMBAP

with Carrots & Pickled Scallions



PREP: 10 MIN COOK: 30 MIN CALORIES: 840



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



1 COOK RICE

- In a small pot, combine rice, 11/4 cups water (21/2 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

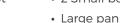
- Meanwhile, wash and dry produce.
- Trim and thinly slice scallions, separating whites from greens. Trim and peel **carrots**. Using a peeler. shave carrots lengthwise into ribbons, rotating as you go, until you get to the core: discard core. Trim and halve zucchini lengthwise; thinly slice crosswise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

2 Small bowls



GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

> (646) 846-3663 HelloFresh.com

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

Chicken is fully cooked when internal temperature reaches 165°. Control Con

reaches 160°



4 COOK VEGGIES

- Heat a drizzle of oil in a large, preferably nonstick, pan over mediumhigh 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.



- 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.

G 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.