



VEGAN MUSHROOM & SPINACH BIBIMBAP

with Crispy Rice, Pickled Carrots & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
White Rice



8 oz | 16 oz
Button Mushrooms



2 | 4
Scallions



4 oz | 8 oz
Shredded Carrots



5 tsp | 10 tsp
White Wine Vinegar



1 tsp | 2 tsp
Sriracha



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



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



5 oz | 10 oz
Spinach



1 | 2
Crispy Fried Onions
Contains: Wheat



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

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



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 750



10 oz | 20 oz
Chopped Chicken Breast
Calories: 800



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 600



HELLO

BIBIMBAP

Our version of bibimbap (Korean for “mixing rice”) stars spicy mushrooms, crispy rice, and pickled veggies for a medley of flavors, colors, and textures.

UPPER CRUST

Bibimbap is traditionally served in a hot stone pot (called a dolsot) that sizzles the rice to create a crispy crust—yum! To re-create it, get the pan very hot, then press the rice into an even layer and cook, undisturbed, until golden.

BUST OUT

- Small pot
- Medium pan
- Medium bowl
- Paper towels 🍴
- Small bowl
- Kosher salt
- Black pepper
- Sugar (4 tsp | 8 tsp)
- Cooking oil (4 tsp | 4 tsp) (1 tsp | 1 tsp) 🍴

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🍴 *Shrimp are fully cooked when internal temperature reaches 145°.

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



1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water** (**2¼ 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 use in Step 5.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a medium, preferably nonstick, pan (**large pan for 4 servings**) over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes.
- Stir in **2 tsp sauce** (**4 tsp for 4**), **salt**, and **pepper**. Turn off heat; transfer mushrooms to one side of a plate. Wipe out pan.
- Heat another **drizzle of oil** in same pan over medium-high heat. Add **spinach** and cook, stirring, until wilted, 3-4 minutes. **TIP: You may need to work in batches.**
- Turn off heat; stir in **remaining sesame oil**. Transfer spinach to empty side of plate with mushrooms; wipe out pan.

- 🍴 Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a separate plate. Wipe out pan.



2 PREP

- While rice cooks, **wash and dry produce**.
- Trim and thinly slice **scallions**, separating whites from greens. Trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**).



5 MAKE CRISPY RICE

- Once rice is done, heat a **large drizzle of oil** in pan used for veggies over high heat. Once oil is very hot and almost smoking, add **cooked rice**; spread out in an even layer. Cook, undisturbed, until a crust forms on the bottom of rice, 1-2 minutes. **TIP: Oil may splatter a bit—be careful!**
- Remove pan from heat.



3 MAKE PICKLES & SAUCE

- In a medium microwave-safe bowl, combine **carrots**, **scallion whites**, **vinegar**, **1 tsp sugar**, and **¼ tsp salt** (**2 tsp sugar and ½ tsp salt for 4 servings**). Microwave for 45 seconds. Set aside to pickle, tossing occasionally.
- In a small bowl, combine **Sriracha**, **soy sauce**, **half the sesame oil**, and **1 TBSP sugar** (**2 TBSP for 4**).



6 FINISH & SERVE

- In pan, top **crispy rice** with **mushrooms**, **spinach**, and **pickled carrots** (**draining first**) in separate sections.
- Drizzle everything with **remaining sauce** and garnish with **scallion greens** and **crispy fried onions**. Serve directly from pan.
- 🍴 Top **crispy rice** with **shrimp** or **chicken** along with **mushrooms**, **spinach**, and **pickled carrots** (**draining first**) in separate sections.