



KOREAN-STYLE KALE & CARROT BIBIMBAP

with Fried Eggs, Gochujang Mayo & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Carrots



¾ Cup | 1½ Cups
Jasmine Rice



2 | 4
Scallions



2 Cloves | 4 Cloves
Garlic



4 oz | 8 oz
Kale



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



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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



2 | 4
Eggs
Contains: Eggs



1 TBSP | 1 TBSP
Sesame Seeds
Contains: Sesame



1 | 2
Crispy Fried Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
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: 950



10 oz | 20 oz
Diced Chicken Thighs

Calories: 1020



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 830



BUST OUT

- Peeler
 - Baking sheet
 - Small pot
 - Large pan
 - Small bowl
 - Paper towels
 - Kosher salt
 - Black pepper
 - Cooking oil (4 tsp | 4 tsp) (1 tsp | 1 tsp)
 - Sugar (1/8 tsp | 1/4 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.



1 ROAST CARROTS

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel, trim, and cut **carrots** on a diagonal into 1/2-inch-thick pieces.
- Toss carrots on a baking sheet with a **large drizzle of oil, salt, and pepper.**
- Roast on top rack until tender, 20-25 minutes.



2 COOK RICE

- Meanwhile, in a small pot (**medium pot for 4 servings**), combine **rice, 1 1/4 cups water (2 1/4 cups for 4)**, 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.



3 FINISH PREP

- While rice cooks, trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic.** Remove and discard any large stems from **kale**; chop into bite-size pieces.

- Rinse **shrimp*** under cold water, then pat dry with paper towels, or open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add shrimp or chicken in a single layer; season with **salt and pepper.** Cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 COOK KALE

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **scallion whites** and **garlic**; cook, stirring, until fragrant, 30 seconds.
- Stir in **kale, half the soy sauce (save the rest for serving), and 3/4 cup water (1 1/2 cups water for 4 servings).** Cover and cook, stirring occasionally, until most of the liquid has evaporated and kale is wilted and tender, 6-8 minutes.
- Stir in **1 TBSP butter** and **1/4 tsp sesame oil (2 TBSP butter and 1/2 tsp sesame oil for 4).** Season with **salt and pepper** to taste. Turn off heat; transfer to a bowl. Wash out pan.

Use pan used for shrimp or chicken here.



5 MAKE GOCHUJANG MAYO

- While kale cooks, mix **mayonnaise, gochujang,** and **1/8 tsp sugar (1/4 tsp for 4 servings)** in a small bowl. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- Taste and season with **salt and pepper** if desired.



6 FRY EGGS

- Heat a **drizzle of oil** in pan used for kale over medium heat. Once hot, crack **eggs*** into pan and cover. Fry eggs to preference. Season with **salt and pepper.**



7 FINISH & SERVE

- Fluff **rice** with a fork. Stir in **half the sesame seeds (all for 4 servings).**
- Divide rice between bowls; top with **kale, roasted carrots,** and **fried eggs** in separate sections. Drizzle **gochujang mayo** over kale and carrots and sprinkle with **crispy fried onions.** Garnish everything with **scallion greens.** Serve with **remaining soy sauce** on the side. **(This dish is meant to be mixed in the bowl before being enjoyed!)**

- Top **rice** with **shrimp** or **chicken** along with **kale, roasted carrots,** and **fried eggs.**

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

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

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

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