



# BULGOGI-STYLE BRUSSELS SPROUT FRIED RICE

with Carrots, Peas, Scallions & Crispy Fried Onions

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



1 Thumb | 2 Thumbs  
Ginger



2 | 4  
Scallions



8 oz | 16 oz  
Shredded Brussels Sprouts



4 oz | 8 oz  
Shredded Carrots



4 oz | 8 oz  
Peas



1 tsp | 2 tsp  
Garlic Powder



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



1 | 2  
Crispy Fried Onions  
Contains: Wheat



2 tsp | 4 tsp  
Sriracha



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



### HelloCustom

2 PERSON | 4 PERSON

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



1 | 2  
Tofu  
Contains: Soy

Calories: 780



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 570



HELLO

## CRISPY FRIED ONIONS

They're crispy, they're fried, and all you have to do is sprinkle them on top to unleash their power!

## FLASH IN THE PAN

For best taste and texture, remember that stir-frying is all about hot and fast! Otherwise, veggies can get soggy and lose their distinctive flavors.

## BUST OUT

- Small pot
- Rubber spatula
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)  
(2 tsp | 2 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

## GET SOCIAL

Share your **#HelloFreshPics**  
with us **@HelloFresh**  
(646) 846-3663 | **HelloFresh.com**



## 1 PREP & COOK RICE

- **Wash and dry produce.** Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens.
- In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to use in Step 3.
- Open and drain **tofu**; press out excess water with paper towels. Halve crosswise, then stand tofu upright and halve vertically. Lay flat and cut into ¾-inch cubes. Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Using a spatula, arrange into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes. Cook, stirring occasionally, until tofu is browned, 3-4 minutes more. Turn off heat; transfer to a plate. Wipe out pan.



## 3 FRY RICE

- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add **cooked rice** and gently press into an even layer using a rubber spatula or the back of a spoon. Cook, undisturbed, until crispy, 30-60 seconds.
- Add **veggies** and **bulgogi sauce**; stir to combine. Taste and season with **salt** and **pepper** if desired.

- Add **tofu** along with **veggies** and **bulgogi sauce**.



## 2 COOK VEGGIES

- Once rice has cooked 10 minutes, heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **ginger** and **scallion whites**; cook, stirring, until fragrant, 30 seconds.
- Add **Brussels sprouts**, **carrots**, **peas**, **garlic powder**, and a **pinch of salt and pepper**; cook, stirring occasionally, until veggies are just tender, 1-2 minutes.
- Turn off heat; transfer **veggies** to a plate and spread out to cool. **(The more you spread them out the better! It will help them stay crisp as they cool.)** Wipe out pan.

- Use pan used for tofu here.



## 4 SERVE

- Divide **fried rice** between bowls; top with **crispy fried onions** and **scallion greens**. Drizzle with as much **Sriracha** as you like and serve.