



VEGAN MUSHROOM & SPINACH CRISPY RICE

with Pickled Carrots, Crispy Fried Onions & Spicy Mayo

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
White Rice



2 | 4
Scallions



8 oz | 16 oz
Button Mushrooms



4 oz | 8 oz
Shredded Carrots



5 tsp | 10 tsp
White Wine Vinegar



4 TBSP | 8 TBSP
Soy Sauce
Contains: Soy, Wheat



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Sriracha



2 TBSP | 4 TBSP
Vegan Mayonnaise



2½ oz | 5 oz
Spinach



1 | 2
Crispy Fried Onions
Contains: Wheat



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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: 830



10 oz | 20 oz
Chopped Chicken Breast

Calories: 910



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 710



HELLO

BIBIMBAP

Our version of bibimbap (Korean for "mixing rice") stars savory 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 recreate it, get the pan very hot, then press the rice into an even layer and cook, undisturbed, until golden.

BUST OUT

- Small pot
- Paper towels ^{🇺🇸}
- Medium bowl
- Medium pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Sugar (1½ TBSP + 1 tsp | 3 TBSP + 2 tsp)
- Cooking oil (4 tsp | 4 tsp) (1 tsp | 1 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.

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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, 5-7 minutes.
- Stir in **2 tsp soy sauce mixture** (4 tsp for 4), **salt**, and **pepper**. Turn off heat; transfer to one side of a plate. Wipe out pan.
- Heat a **drizzle of oil** in pan used for mushrooms over medium-high heat. Add **spinach** and cook, stirring, until wilted, 3-4 minutes.
- Turn off heat; stir in 1 tsp soy sauce mixture. Transfer to empty side of plate; wipe out pan.

^{🇺🇸} Use pan used for shrimp or chicken here.



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 and pour **remaining soy sauce mixture** over top.



3 MAKE PICKLES & MIX SAUCES

- 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 45 seconds. Set aside.
- In a small bowl, combine **soy sauce**, **garlic powder**, and **1½ TBSP sugar** (3 TBSP for 4).
- In a separate small bowl, combine **Sriracha** and **mayonnaise**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.

- ^{🇺🇸} Rinse **shrimp*** under cold water and pat dry with paper towels or open package of **chicken*** and drain off any excess liquid. Season with **salt** and **pepper**. Heat a **drizzle of oil** in a medium, preferably nonstick, pan (large pan for 4 servings) over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



6 FINISH & SERVE

- In pan, top **crispy rice** with **mushrooms**, **spinach**, and **pickled carrots** (draining first) in separate sections.
- Garnish with **scallion greens** and **crispy fried onions**. Drizzle **spicy mayo** on top, and serve directly from pan.
- ^{🇺🇸} Top **crispy rice** with **shrimp** or **chicken** along with **mushrooms**, **spinach**, and **pickled carrots** (draining first) in separate sections.

^{🇺🇸} *Shrimp are fully cooked when internal temperature reaches 145°.

^{🇺🇸} *Chicken is fully cooked when internal temperature reaches 165°.