



BEEF BULGOGI BOWLS

with Carrots, Pickled Cucumber & Sriracha Crema



HELLO BULGOGI SAUCE

A savory concoction that combines soy sauce and sesame with a little bit of sweetness

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 780



Jasmine Rice



White Wine Vinegar



Shredded Carrots



Bulgogi Sauce
(Contains: Soy, Wheat)



Sriracha



Scallions



Cucumber



Ground Beef



Sour Cream
(Contains: Milk)

START STRONG

Cucumber ribbons = maximum marinade absorption. If you'd rather skip the peeler this time around, we suggest thinly slicing your cuke in step 2 instead.

BUST OUT

- Small pot
 - Small bowl
 - Medium bowl
 - Kosher salt
 - Peeler
 - Black pepper
 - Large pan
 - Sugar (½ tsp | 1 tsp)
 - Vegetable oil (2 tsp | 2 tsp)
 - Butter (1 TBSP | 2 TBSP)
- (Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Jasmine Rice **½ Cup** | **1 Cup**
- Scallions **2** | **2**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Cucumber **1** | **2**
- Shredded Carrots **4 oz** | **8 oz**
- Ground Beef* **10 oz** | **20 oz**
- Bulgogi Sauce **4 oz** | **8 oz**
- Sour Cream **4 TBSP** | **8 TBSP**
- Sriracha **1 tsp** | **2 tsp**

* Ground Beef is fully cooked when internal temperature reaches 160 degrees.



1 COOK RICE & PREP

Wash and dry all produce. 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 to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve. Meanwhile, trim and thinly slice **scallions**, separating whites from greens.



4 COOK BEEF

Heat another drizzle of **oil** in same pan over medium-high heat. Add **scallion whites** and cook until fragrant, 1 minute. Add **beef** and a pinch of **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Stir in remaining **vinegar**. Cook for 30 seconds, then stir in **bulgogi sauce**. Bring to a simmer, then immediately turn off heat. Season again with **salt** and **pepper**.

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2 PICKLE CUCUMBER

In a medium bowl, combine half the **vinegar** (you'll use the rest later), **½ tsp sugar** (1 tsp for 4 servings), and a pinch of **salt**. Trim ends from **cucumber**. Using a peeler, shave cucumber lengthwise into ribbons, rotating as you go, until you get to the seedy core; discard core. Stir ribbons into bowl with **vinegar mixture**. Set aside, tossing occasionally, until ready to serve.



5 MAKE SRIRACHA CREMA

While beef cooks, in a small bowl, combine **sour cream** and **sriracha** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



3 COOK CARROTS

Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots** and cook, stirring, until just tender, 1 minute. Season with **salt** and **pepper**. Turn off heat; transfer to a plate.



6 FINISH & SERVE

Fluff **rice** with a fork. Stir in **1 TBSP butter** (2 TBSP for 4 servings) and season with **salt** and **pepper**; divide between bowls. Arrange **beef**, **carrots**, and **pickled cucumber** on top. (**TIP:** Drain any excess liquid from cucumber before adding.) Drizzle **crema** over everything. Garnish with **scallion greens** and serve.

SRIRA-CHA-CHA

Try making the sriracha crema again as a taco topper, fry dipper, or quesadilla condiment.

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