



# VEGGIE BIBIMBAP RICE BOWLS

with Sweet Sesame Sauce and a Fried Egg



## HELLO

### SWEET SESAME SAUCE

This sweet and nutty Korean-style sauce takes veggies above and beyond.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 670**



Jasmine Rice



Scallions



Carrot



Sriracha



Ginger



Eggs  
(Contains: Eggs)



Zucchini



Mushrooms



White Wine  
Vinegar



Sesame Oil



Soy Sauce  
(Contains: Soy, Wheat)

## START STRONG

In step 5, you'll be frying eggs with perfectly runny yolks. If you prefer your yolks a little more firm, carefully flip once the white is set and opaque, then let cook 3 minutes more.

## BUST OUT

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

## INGREDIENTS

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

- Zucchini **1** | **2**
- Mushrooms **4 oz** | **8 oz**
- Scallions **2** | **4**
- Carrot **3 oz** | **6 oz**
- Ginger **1 Thumb** | **2 Thumbs**
- Jasmine Rice **¾ Cup** | **1½ Cups**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Sesame Oil **1 TBSP** | **2 TBSP**
- Soy Sauce **2 TBSP** | **4 TBSP**
- Sriracha **1 tsp** | **2 tsp**
- Eggs **2** | **4**

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Halve **zucchini** lengthwise; cut crosswise into half-moons. Trim and thinly slice **mushrooms**. Trim and thinly slice **scallions**, separating whites from greens. Using a peeler, shave **carrot** lengthwise into ribbons, rotating as you go, until you get to the core. Discard core. Peel and mince or grate **ginger**.



## 4 COOK VEGGIES

Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrot** and season with **salt** and **pepper**. Cook, stirring, until just tender, 3-4 minutes. Transfer to a medium bowl. Add **zucchini** and another drizzle of **oil** to pan. Cook, stirring, until tender, 5-6 minutes. Transfer to bowl with carrot. Add **mushrooms** and another drizzle of **oil** to pan. Cook, stirring, until tender, 3-5 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to bowl with other veggies. Wipe out pan.

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## 2 COOK RICE

Melt **1 TBSP butter** in a small pot over medium-high heat. Add **ginger** and cook, stirring, until fragrant, 30-60 seconds. Stir in **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.



## 5 FRY EGGS

Heat **1 TBSP oil** in pan used to cook veggies over medium heat. Once hot, crack **eggs** into pan and cover. (For 4 servings, you may want to cook eggs in batches.) Cook until whites are set but yolks are still runny, 3-4 minutes. Season with **salt**.



## 3 PICKLE SCALLIONS AND MAKE SAUCE

Meanwhile, in a small bowl, combine **scallion whites**, **vinegar**, and a pinch of **salt**; set aside to marinate. In a separate small bowl, combine **sesame oil**, **soy sauce**, **1 TBSP sugar** (2 TBSP for 4 servings), and up to **1 tsp sriracha**.



## 6 FINISH AND SERVE

Fluff **rice** with a fork and season with **salt** and **pepper**; divide between bowls. Arrange **carrot**, **zucchini**, and **mushrooms** on top. Top with **eggs** and **pickled scallion whites** (draining first). Drizzle with **sauce** and any remaining **sriracha** to taste. Sprinkle with **scallion greens** and serve.

## SUNNY BUSINESS

If dinner's ever feeling lackluster, put an egg on it!

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