



INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



1 | 2
Mini Cucumber



¾ Cup | 1½ Cups
Jasmine Rice



4 oz | 8 oz
Shredded Carrots



1 TBSP | 2 TBSP
Cornstarch



1 oz | 2 oz
Gochujang Sauce
Contains: Soy, Wheat



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



12 ml | 24 ml
Ponzu Sauce
Contains: Fish, Soy, Wheat



2 tsp | 4 tsp
Honey



1 TBSP | 2 TBSP
Sesame Oil



10 oz | 20 oz
Chicken Breast Strips



5 tsp | 5 tsp
Rice Wine Vinegar



1 TBSP | 1 TBSP
Sesame Seeds



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

HELLO

GOCHUJANG

This deeply flavored Korean chili paste adds sweet heat to marinades, sauces, and stews. Here, it gives a mild kick to saucy chicken.

GOCHUJANG-GLAZED CHICKEN BIBIMBAP

with Ginger Carrots & Cucumber

NEW!



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 690

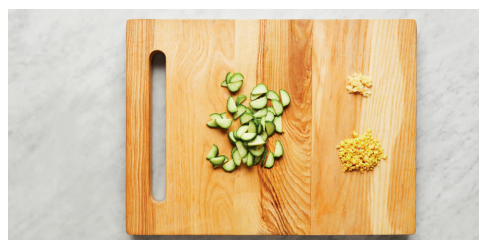


THE RICE IS RIGHT

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 2, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let the rice simmer until no water remains (and resist the urge to peek in the middle of cooking!).

BUST OUT

- Small pot
- Large pan
- 2 Medium bowls
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)



1 PREP

- **Wash and dry produce.**
- Peel and mince or grate **ginger** and **garlic**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons.



2 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water** (2¼ cups for 4 servings), and **¾ tsp salt** (1¼ tsp for 4). 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 serve.



3 COOK CARROTS

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **carrots**, **half the ginger**, **¾ tsp salt** (1¼ tsp for 4), and **pepper**. Cook, stirring occasionally, until just tender, 2-4 minutes.
- Transfer carrots to a plate.



4 MAKE SAUCE

- In a medium bowl, whisk together **cornstarch**, **gochujang**, **soy sauce**, **ponzu**, **honey**, **sesame oil**, **¼ cup water** (½ cup for 4 servings), and **1 tsp sugar** (2 tsp for 4). Set aside.



5 COOK CHICKEN

- Pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in pan used for carrots over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Add **garlic** and **remaining ginger**; cook, stirring occasionally, until fragrant, 1 minute.
- Pour in **gochujang mixture**; cook, turning chicken to coat, until sauce has slightly thickened, 1-2 minutes. Season with **pepper** to taste. **TIP: If sauce seems too thick, stir in a splash of water.**



6 SEASON CUCUMBER

- In a second medium bowl, combine **cucumber** and **half the vinegar** (all for 4 servings). Season with **salt** and **pepper**.



7 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide rice between bowls; top with **chicken**, **carrots**, and **cucumber** in separate sections. Garnish with **half the sesame seeds** (all for 4 servings) and serve.

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

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