

BEEF BULGOGI BOWLS

with Carrot, Pickled Cucumber & Sriracha Crema

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup Jasmine Rice



2 | 2 Scallions



5 tsp | 10 tsp White Wine Vinegar



3 oz | 6 oz Carrot



Cucumber

10 oz | 20 oz Ground Beef



1 TBSP | 1 TBSP Sesame Seeds



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



2 TBSP | 4 TBSP Sour Cream Contains: Milk

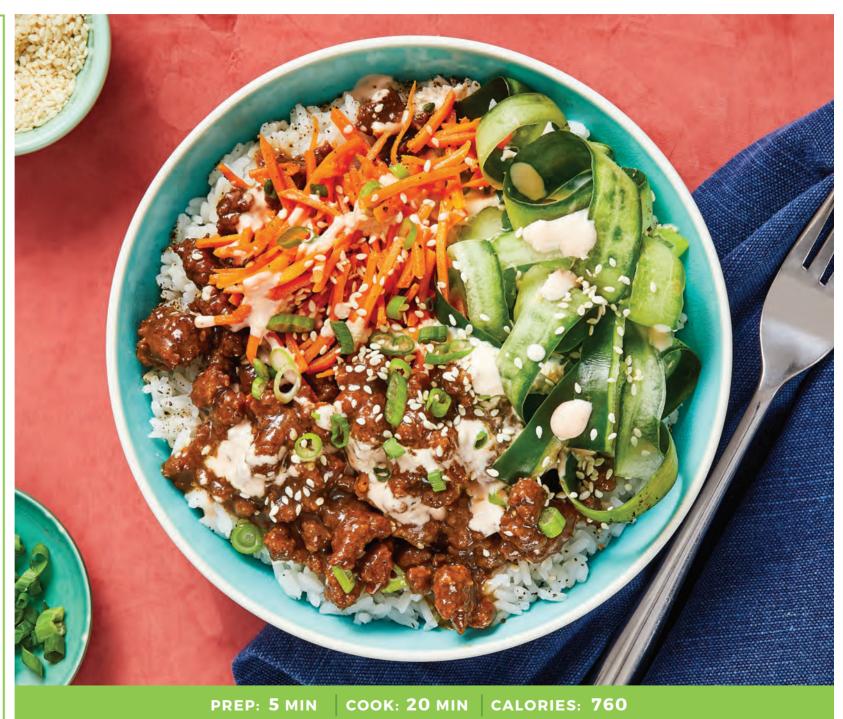


1 tsp | 1 tsp Sriracha

HELLO

BULGOGI SAUCE

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



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SLICE SLICE BABY

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

BUST OUT

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

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* Ground Beef is fully cooked when internal temperature reaches 160°



1 COOK RICE & PREP

- Wash and dry all produce.
- In a small pot, combine rice, 3/4 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. Trim and peel carrot; grate on the largest holes of a box grater.



2 PICKLE CUCUMBER

- In a medium bowl, combine half the vinegar (you'll use the rest later), 1/2 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.



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



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 half the **sesame seeds** (save the rest for serving) and 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.



5 MAKE SRIRACHA CREMA

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



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, carrot, and pickled cucumber on top. (TIP: Drain any excess liquid from cucumber before adding.) Drizzle crema over everything. Garnish with scallion greens and as many remaining sesame seeds as you like and serve.

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