



# 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



**1 | 2**  
Cucumber



**3 oz | 6 oz**  
Carrot



**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



PREP: 5 MIN

COOK: 20 MIN

CALORIES: 760





## SLICE SLICE BABY

Cucumber ribbons = maximum marinade absorption. If you'd rather skip the peeler this time around, we suggest thinly slicing your 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**, **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. Trim and peel **carrot**; grate on the largest holes of a box grater.



## 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**.



## 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.



## 3 COOK CARROT

- 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.



## 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.