



KOREAN BBQ BULGOGI SIRLOIN WITH BANCHAN

Chili-Pickled Cucumber & Kimchi-Style Slaw plus Rice & Carrots

TASTE TOURS

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Carrots



1 | 2
Persian Cucumber



2 | 4
Scallions



½ Cup | 1 Cup
Jasmine Rice



1.7 oz | 3.4 oz
Rice Wine Vinegar



2 tsp | 4 tsp
Sriracha



4 oz | 8 oz
Coleslaw Mix



1 tsp | 1 tsp
Korean Chili
Flakes



14 oz | 28 oz
Sirloin Steak



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

HELLO

BANCHAN

Translating to “side dishes” in Korean, a pickled cucumber dish and kimchi-style slaw add punchy flavor and texture to be enjoyed with rice throughout your meal.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 830

HOT TIP

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce the heat to its lowest setting. Let the rice simmer until no water remains (and resist the urge to peek!). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

BUST OUT

- Peeler
- Small pot
- Baking sheet
- Large bowl
- Small bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Sugar (1½ tsp | 3 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

* Steak is fully cooked when internal temperature reaches 145°.



1 PREP & COOK RICE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Trim and thinly slice **cucumber** into rounds. Trim and thinly slice **scallions**, separating whites from greens.
- In a small pot, combine **rice**, **¾ cup water**, 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.
- **4 SERVINGS: Use 1½ cups water.**



4 COOK STEAK

- Pat **steak*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



2 ROAST CARROTS

- While rice cooks, toss **carrots** on a baking sheet with a large drizzle of **oil**. Season with **salt** and **pepper**.
- Roast on top rack until tender and golden brown at edges, 25-30 minutes.



5 MAKE SAUCE

- Melt **1 TBSP butter** in same pan over medium-high heat. Add **scallion whites** and cook until fragrant, 1 minute.
- Stir in **bulgogi sauce** and **1 TBSP water**. Bring to a simmer and cook, stirring, until warmed through, 1-2 minutes. Turn off heat.
- **4 SERVINGS: Use 2 TBSP butter and 2 TBSP water.**
- **TIP: If sauce is too thick, stir in a splash of water.**



3 MAKE SLAW & PICKLES

- Meanwhile, in a large bowl, combine half the **vinegar**, **1 tsp sugar**, and **sriracha** to taste; stir to dissolve sugar. Add **coleslaw mix** and season with **salt** and **pepper**. Toss to coat.
- In a small bowl, combine remaining vinegar, **½ tsp sugar**, and **chili flakes** to taste; stir to dissolve sugar. Add **cucumber** and stir to coat.
- Set both bowls aside, stirring occasionally, until ready to serve.
- **4 SERVINGS: Use 2 tsp sugar in slaw and 1 tsp sugar in pickled cucumber.**



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**.
- Thinly slice **steak** against the grain.
- Divide rice, steak, and **carrots** between plates. Spoon **sauce** over steak and sprinkle with **scallion greens**. Serve with individual bowls of **kimchi-style slaw** and **pickled cucumber** on the side.
- **4 SERVINGS: Use 2 TBSP butter.**