



# KOREAN BEEF BIBIMBAP

with Zucchini, Mushrooms & Carrots



## HELLO SESAME SAUCE

A sweet and nutty Korean-style sauce with a touch of heat

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 730



Zucchini



Scallions



Ginger



Jasmine Rice



Sesame Oil



Sriracha



Button Mushrooms



Carrots



Garlic



White Wine Vinegar



Soy Sauce  
(Contains: Soy, Wheat)



Ground Beef

## START STRONG

Master multitasker? Heat up a second pan and cook your veggies and beef simultaneously to shave off a few minutes.

## BUST OUT

- Peeler
- Small pot
- 2 Small bowls
- Large pan
- Medium bowl
- Sugar (1 TBSP | 2 TBSP)
- Vegetable oil (4 tsp | 4 tsp)
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Scallions 2 | 2
- Carrots 6 oz | 12 oz
- Zucchini 1 | 2
- Button Mushrooms 4 oz | 8 oz
- Garlic 1 Clove | 2 Cloves
- Ginger 1 Thumb | 2 Thumbs
- Jasmine Rice ½ Cup | 1 Cup
- White Wine Vinegar 5 tsp | 10 tsp
- Sesame Oil 1 TBSP | 2 TBSP
- Soy Sauce 2 TBSP | 4 TBSP
- Sriracha 2 tsp | 4 tsp
- Ground Beef\* 10 oz | 20 oz

\* Ground Beef is fully cooked when internal temperature reaches 160 degrees.



## 1 PREP

**Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Trim and peel **carrots**; shave lengthwise into ribbons, rotating as you go, until you get to the core. Discard core. Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons. Trim and thinly slice **mushrooms**. Peel and mince **garlic** and **ginger**.



## 4 COOK VEGGIES

Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots**; 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. Season with **salt** and **pepper**. Cook, stirring, until tender, 4-5 minutes. Transfer to bowl with carrots. Add **mushrooms** and another drizzle of **oil** to pan. Cook, stirring, until tender, 3-5 minutes. Season with **salt** and **pepper**. Transfer to bowl with veggies.

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## 2 COOK RICE

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 heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 5 COOK BEEF

Heat another drizzle of **oil** in same pan over medium-high heat. Add **garlic** and **ginger**. Cook, stirring, until fragrant, 30 seconds. Add **beef**; cook, breaking up meat into pieces, until lightly browned, 3-4 minutes. (**TIP:** If there's excess grease in your pan, carefully pour it out.) Increase heat to high and cook until beef is browned, crisp, and cooked through, 2-3 minutes. Stir in remaining **soy sauce** and cook until mostly evaporated, 1-2 minutes more.



## 3 PICKLE SCALLION WHITES & MAKE SAUCE

While rice cooks, in a small bowl, combine **scallion whites**, **vinegar**, and a pinch of **salt**. Set aside to pickle. In a separate small bowl, combine **sesame oil**, half the **soy sauce** (you'll use the rest later), **1 TBSP sugar** (2 TBSP for 4 servings), and as much **sriracha** as you like.



## 6 FINISH & SERVE

Fluff **rice** with a fork; divide between bowls. Arrange **beef**, **zucchini**, **carrots**, and **mushrooms** on top. Top with **pickled scallion whites** (draining first). Drizzle with **sauce** and any remaining **sriracha** to taste. Garnish with **scallion greens** and serve.

## MIX IT UP!

Give everything a good toss in your bowl before digging in.

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