



PORK & VEGGIE BIBIMBAP

with Zucchini, Carrots & Jasmine Rice



HELLO BIBIMBAP

This Korean dish translates to “mixed rice.” Ours has savory-sweet pork, tender veggies, and pickled scallions for a medley of flavors and textures.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 810**



Jasmine Rice



Carrots



Ginger



White Wine Vinegar



Sriracha



Ground Pork



Scallions



Zucchini



Garlic



Sesame Oil



Soy Sauce
(Contains: Soy, Wheat)

START STRONG

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

BUST OUT

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

INGREDIENTS

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

- Jasmine Rice **¾ Cup** | **1½ Cups**
- Scallions **2** | **4**
- Carrots **6 oz** | **12 oz**
- Zucchini **1** | **2**
- Ginger **1 Thumb** | **2 Thumbs**
- Garlic **2 Cloves** | **4 Cloves**
- 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 Pork* **10 oz** | **20 oz**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 COOK RICE

In a small pot, combine **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a big 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 COOK VEGGIES

Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrot ribbons**; season with **salt** and **pepper**. Cook, stirring, until slightly softened, 3-4 minutes. Remove from pan and set aside. Add another drizzle of **oil** to pan. Add **zucchini**; season with **salt** and **pepper**. Cook until browned and tender, 3-5 minutes per side. Remove from pan and set aside with carrots.



2 PREP

Meanwhile, **wash and dry all produce**. Trim and thinly slice **scallions**, separating whites from greens. Trim and peel **carrots**. Using a peeler, shave carrots lengthwise into ribbons, rotating as you go. Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons. Peel and mince **ginger**. Mince **garlic**.



5 COOK PORK

Heat another drizzle of **oil** in same pan over medium-high heat. Add **pork**, **ginger**, and **garlic**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-5 minutes. Add remaining **soy sauce** and cook, stirring, until liquid has mostly evaporated, 1-2 minutes. Season with **salt** and **pepper**.



3 PICKLE SCALLIONS & MAKE SAUCE

In a small bowl, combine **scallion whites**, **vinegar**, and a pinch of **salt**. Set aside to marinate, stirring occasionally, until ready to serve. In a separate small bowl, combine **sesame oil**, half the **soy sauce**, up to half the **sriracha**, and **1 TBSP sugar** (2 TBSP for 4 servings). Stir until sugar has dissolved.



6 FINISH & SERVE

Fluff **rice** with a fork and season with **salt** and **pepper**; divide between bowls. Arrange **pork** and **veggies** on top. Top with **pickled scallion whites** (and pickling liquid). Drizzle with **sauce** and remaining **sriracha** to taste. Sprinkle with **scallion greens** and serve.

LEVEL UP

Customize your bowl! Sliced cucumbers, crumbled seaweed snacks, or a fried egg are all great additions.

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