



HALL OF FAME

# PORK & VEGGIE BIBIMBAP

with Zucchini, Carrots & Jasmine Rice



## HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 790**



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 speed things along.

## 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.



## 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 **carrots**; 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, 4-6 minutes. Add remaining **soy sauce** and cook, stirring, until liquid has mostly evaporated, 1-2 minutes. Season with **salt** and **pepper**.



## 3 PICKLE SCALLION WHITES & 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** (you'll use the rest later), **1 TBSP sugar** (2 TBSP for 4 servings), and up to half the **sriracha** to taste. 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 cucumber, crumbled seaweed snacks, or a fried egg are all great additions.

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