

## **INGREDIENTS**

2 PERSON | 4 PERSON



**½ Cup | 1 Cup** Jasmine Rice



**5 tsp | 10 tsp** White Wine Vinegar



4 oz | 8 oz Shredded Carrots



1 TBSP | 2 TBSP Sesame Seeds



4 TBSP | 8 TBSP Sour Cream Contains: Milk



2 | 4 Scallions



1 | 2 Cucumber



10 oz | 20 oz Ground Pork



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



1 tsp | 2 tsp Sriracha

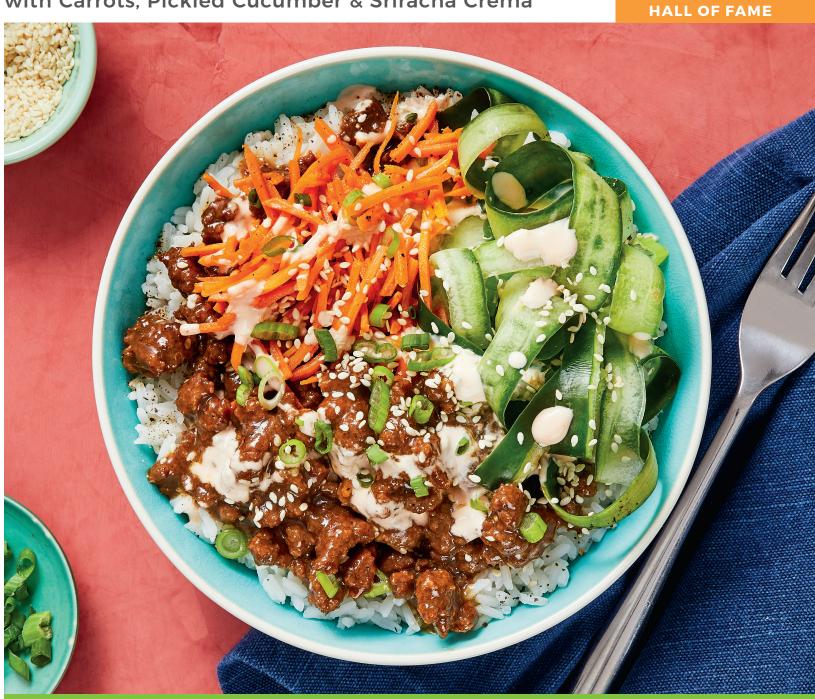
# **HELLO**

## **HALL OF FAME**

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

# **PORK BULGOGI BOWLS**

with Carrots, Pickled Cucumber & Sriracha Crema



PREP: 5 MIN

COOK: 20 MIN

CALORIES: 840

5



### **EQUALLY AP-PEEL-ING**

Cucumber ribbons = maximum marinade absorption. If you'd rather skip the peeler this time around, we suggest thinly slicing your cuke in step 2 instead.

#### **BUST OUT**

- Small pot
- Medium bowl
- Peeler
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Sugar (1/2 tsp | 1 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

  Contains: Milk

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



#### 1 COOK RICE & PREP

- · Wash and dry 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.



#### **4 COOK PORK**

- Heat a drizzle of oil in pan used for carrots over medium-high heat. Add scallion whites; cook until fragrant, 1 minute.
- Add pork\* 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 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 CARROTS**

- Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add carrots and cook, stirring, until just tender, 1 minute. Season with salt and pepper.
- Turn off heat; transfer to a plate.



#### **5 MAKE SRIRACHA CREMA**

 While pork cooks, in a small bowl, combine sour cream and 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 rice between bowls; top with pork, carrots, and pickled cucumber (draining first). Drizzle with crema.
   Garnish with scallion greens and as many remaining sesame seeds as you like. Serve.

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