



# VEGAN SAUCY MUSHROOM & CABBAGE BIBIMBAP

with Spicy Pickled Cucumber & Sesame Seeds

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mini Cucumber



2 | 4

Scallions



4 oz | 8 oz

Button Mushrooms



¾ Cup | 1½ Cups  
Jasmine Rice



4 oz | 8 oz  
Red Cabbage and  
Carrot Mix



1 tsp | 2 tsp  
Garlic Powder



1 TBSP | 2 TBSP  
Sesame Seeds  
Contains: Sesame



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



2 TBSP | 4 TBSP  
Hoisin Sauce  
Contains: Soy, Wheat



0.5 oz | 1 oz  
Gochujang Sauce  
Contains: Soy,  
Wheat



5 tsp | 10 tsp  
Rice Wine  
Vinegar



1 tsp | 2 tsp  
Korean Chili  
Flakes



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the  
**HelloCustom** instructions on the flip side of this card.



1¼ Cups | 2½ Cups  
Brown Rice

Calories: 590



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 580



HELLO

## BIBIMBAP

Korean for “mixed rice,” our version stars saucy mushrooms, garlicky veggies, and pickled cuke for a medley of flavors and textures.

## MAGIC MUSHROOMS

The secret to crispy mushrooms? Cook in a single layer and don't stir until they've released their moisture.

## BUST OUT

- 2 Medium bowls
- Small pot
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)

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### 1 PREP & START CUCUMBER

- Wash and dry produce.
- Trim and cut **scallions** into ½-inch pieces. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!).
- Halve **cucumber** lengthwise; thinly slice into half-moons. Transfer cucumber to a medium bowl and cover with **salt**; toss to coat. Let sit 3-5 minutes, then rinse and drain. Return drained cucumber to bowl.



### 4 COOK SAUCY MUSHROOMS

- Heat another **drizzle of oil** in same pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes.
- Reduce heat to low and stir in **bulgogi sauce** and **hoisin**. Simmer, stirring constantly, until mushrooms are coated and sauce has thickened, 1 minute.



### 2 COOK RICE

- Meanwhile, in a small pot, combine **rice**, **1¼ cups water**, and **½ tsp salt** (for 4 servings, use a medium pot, **2¼ cups water**, and **1 tsp 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.
- Swap in **brown rice** for jasmine rice; use **1¾ cups water** (**3½ cups for 4**). Cook for 20-25 minutes. (Save **jasmine rice for another use**.)



### 5 FINISH CUCUMBER

- While mushrooms cook, add **gochujang**, **vinegar**, **remaining garlic powder**, **1 tsp sugar** (2 tsp for 4 servings), and as many **chili flakes** as you like to bowl with **drained cucumber**. Toss to coat.



### 3 MAKE CABBAGE STIR-FRY

- While rice cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **scallions**; cook, stirring, until lightly charred, 3-5 minutes.
- Add **cabbage and carrot mix** and **half the garlic powder** (you'll use the rest later); cook, stirring occasionally, until lightly softened and lightly browned, 1-2 minutes more.
- Stir in **half the sesame seeds** (save the rest for serving). Taste and season with **salt** and **pepper** if necessary. Turn off heat; transfer to a second medium bowl. Wipe out pan.



### 6 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide rice between bowls; top with **cabbage stir-fry**, **saucy mushrooms**, and **cucumber pickles** (draining first) in separate sections. Garnish with **remaining sesame seeds** and serve.