



VEGAN TOFU BIBIMBAP

with Cabbage, Carrots & Gochujang Pickles

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Super Select
Cucumber



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



1 | 2
Tofu
Contains: Soy



¾ Cup | 1½ Cups
Jasmine Rice



4 oz | 8 oz
Red Cabbage
and Carrot Mix



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



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



5 tsp | 10 tsp
Rice Wine
Vinegar



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



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



1 tsp | 2 tsp
Korean Chili
Flakes



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



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



HELLO

GOCHUJANG

This spicy sauce made with Korean chili flakes adds a sweet heat to quick pickles.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 780



WEIGHT A MINUTE

To drain the tofu in Step 1, layer it between paper towels then place a cutting board on top with a weight, such as a heavy can to press out excess moisture.

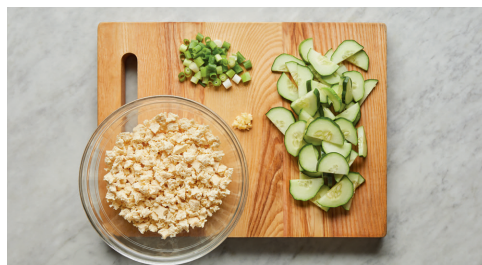
BUST OUT

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

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1 PREP

- Wash and dry produce.
- Trim and halve **cucumber** lengthwise; thinly slice into half-moons. Trim **scallions**, then cut crosswise into ½-inch pieces. Peel and mince or grate **garlic**.
- Open and drain **tofu**; press out excess water with paper towels. Crumble tofu into pea-size pieces over a large bowl.



4 COOK TOFU

- Heat another **drizzle of oil** in same pan over medium-high heat. Add **tofu**; season with ½ tsp salt (1 tsp for 4 servings). Cook, stirring occasionally, until golden brown, 3-5 minutes.
- Add **bulgogi sauce**, **hoisin**, and ½ cup **water** (1 cup for 4). Simmer, stirring occasionally, until thickened, 1-2 minutes.



2 COOK RICE & SALT CUCUMBER

- In a small pot, combine **rice**, 1¼ cups **water** (2¼ cups for 4 servings), and ½ tsp salt (1 tsp for 4). 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.
- Place **cucumber** in a medium bowl; season generously with **salt** and toss to coat. Let stand for 5 minutes; rinse thoroughly. Drain cucumber and return to bowl.



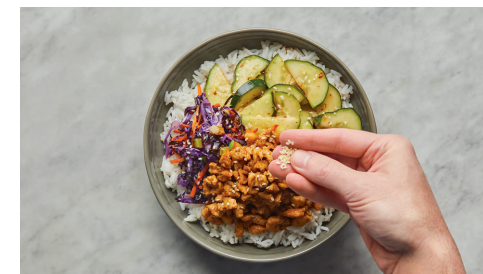
5 FINISH CUCUMBER

- While tofu cooks, to bowl with **cucumber**, add **garlic**, **gochujang**, **half the vinegar** (we sent more), **remaining sesame oil**, **1 tsp sugar** (2 tsp for 4 servings), and **chili flakes** to taste. Toss to combine.



3 STIR-FRY VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **scallions** and cook, stirring, until lightly charred, 3-5 minutes.
- Add **red cabbage and carrot mix**; cook, stirring occasionally, until slightly softened and lightly browned, 1-2 minutes more.
- Remove pan from heat. Transfer **veggies** to a second medium bowl; toss with **half the sesame oil**. Season with **salt** and **pepper** to taste.



6 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide rice between bowls; top with **tofu**, **gochujang pickles**, and **stir-fried veggies** in separate sections. Garnish with **sesame seeds** and serve.