



ZUCCHINI & MUSHROOM BIBIMBAP BOWLS

with Sweet Sesame Sauce & a Fried Egg



HELLO

SWEET SESAME SAUCE

This sweet and nutty Korean-style sauce takes veggies above and beyond.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 600**

-  Jasmine Rice
-  Scallions
-  Carrot
-  Sriracha
-  Ginger
-  Eggs
(Contains: Eggs)
-  Zucchini
-  Button Mushrooms
-  White Wine Vinegar
-  Sesame Oil
-  Soy Sauce
(Contains: Soy, Wheat)

START STRONG

Always seem to get a little piece of shell in your cracked egg? Instead of chasing it around with a spoon, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

BUST OUT

- Peeler
 - Small pot
 - 2 Small bowls
 - Large pan
 - Sugar (1 TBSP | 2 TBSP)
 - Vegetable oil (4 tsp | 4 tsp)
 - Butter (1 TBSP | 1 TBSP)
 - Medium bowl
 - Kosher salt
 - Black pepper
- (Contains: Milk)

INGREDIENTS

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

- Ginger **1 Thumb** | **2 Thumbs**
- Scallions **2** | **4**
- Carrot **3 oz** | **6 oz**
- Zucchini **1** | **2**
- Button Mushrooms **4 oz** | **8 oz**
- Jasmine Rice **¾ Cup** | **1½ Cups**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Sesame Oil **1 TBSP** | **2 TBSP**
- Soy Sauce **2 TBSP** | **4 TBSP**
- Sriracha **1 tsp** | **2 tsp**
- Eggs* **2** | **4**

* Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



1 PREP

Wash and dry all produce. Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens. Using a peeler, shave **carrot** lengthwise into ribbons, rotating as you go, until you get to the core; discard core. Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Trim and thinly slice **mushrooms**.



4 COOK VEGGIES

Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrot** and season with **salt** and **pepper**. Cook, stirring, until just tender, 3-4 minutes. Transfer to a medium bowl. Add **zucchini** and another drizzle of **oil** to pan. Cook, stirring, until tender, 5-6 minutes. Season with **salt** and **pepper**. Transfer to bowl with carrot. Add **mushrooms** and another drizzle of **oil** to pan. Cook, stirring, until tender, 3-5 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to bowl with veggies. Wipe out pan.

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2 COOK RICE

Melt **1 TBSP butter** in a small pot over medium-high heat. Add **ginger** and cook, stirring, until fragrant, 30 seconds. Stir in **rice**, **1¼ cups water** (2¼ 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.



5 FRY EGGS

Heat a drizzle of **oil** in pan used for veggies over medium heat. Once hot, crack **eggs** into pan and cover. (For 4 servings, you may want to cook eggs in batches.) Fry eggs to preference. Season with **salt** and **pepper**.



3 PICKLE SCALLION WHITES & MAKE SAUCE

While rice cooks, in a small bowl, combine **scallion whites**, **vinegar**, and a pinch of **salt**; set aside to marinate. In a separate small bowl, combine **sesame oil**, **soy sauce**, **1 TBSP sugar** (2 TBSP for 4 servings), and up to **1 tsp sriracha** (save any remaining for serving).



6 FINISH & SERVE

Fluff **rice** with a fork and season with **salt** and **pepper**; divide between bowls. Arrange **carrot**, **zucchini**, and **mushrooms** on top. Top each bowl with a **fried egg** and **pickled scallion whites** (draining first). Drizzle with **sauce** and any remaining **sriracha** to taste. Sprinkle with **scallion greens** and serve.

EGG TO DIFFER

If dinner's ever feeling lackluster, put an egg on it!

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