

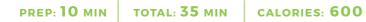
# **ZUCCHINI & MUSHROOM BIBIMBAP BOWLS**

with Sweet Sesame Sauce & a Fried Egg



# HELLO -**SWEET SESAME SAUCE**

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







Jasmine Rice



Button

Mushrooms



White Wine

Vinegar



Sesame Oil







Soy Sauce (Contains: Soy, Wheat)

Ginger



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#### **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**

Medium bowl

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

Ingredient 2-person   4-person	
• Ginger 1T	humb   2 Thumbs
Scallions	2   4
• Carrot	3 oz   6 oz
Zucchini	1 2
Button Mushrooms	4 oz   8 oz
Jasmine Rice	<sup>3</sup> / <sub>4</sub> Cup   11/ <sub>2</sub> 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.





#### 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.



# 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**.



### 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!