



# BULGOGI TACOS - DINNER

# KOREAN BIBIMBAP - LUNCH



COOK IT ONCE, EAT IT TWICE

Tonight's dinner extras transform into tomorrow's lunch.

<b>DINNER</b>	<b>TOTAL: 35 MIN</b>	<b>CALORIES: 760</b>
<b>LUNCH</b>	<b>TOTAL: 15 MIN</b>	<b>CALORIES: 830</b>

INGREDIENTS FOR: 2-person | 4-person

 Scallions 2   4	 Lime 1   2	 White Wine Vinegar 5 tsp   10 tsp	 Ground Beef 20 oz   30 oz	 Shredded Cabbage 8 oz   12 oz	 Sriracha 3 tsp   4 tsp
 Ginger 1 Thumb   2 Thumbs	 Shredded Carrots 4 oz   8 oz	 Jasmine Rice ¾ Cup   1½ Cups	 Bulgogi Sauce 8 oz   12 oz (Contains: Soy, Wheat)	 Sour Cream 4 TBSP   8 TBSP (Contains: Milk)	 Flour Tortillas 6   12 (Contains: Wheat)



## BUST OUT

• Peeler • Zester • 2 Medium bowls • Small pot • Large pan • Small bowl • Paper towels • 2 Reusable containers  
• Sugar (2 tsp | 4 tsp) • Vegetable oil (1 TBSP | 2 TBSP) • Butter (1 TBSP | 2 TBSP) (Contains: Milk)

Beef is fully cooked when internal temperature reaches 160 degrees.



## DINNER



### 1 PREP AND PICKLE CARROTS

**Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **ginger** until you have 2 TBSP. Zest **lime** until you have 1 tsp; quarter lime. Place **carrots** in a medium bowl. In a small pot, combine **vinegar**, **2 tsp sugar**, **2 TBSP water**, and **½ tsp salt**. Heat to boiling over high heat. Once boiling, carefully pour into bowl with carrots. Add a squeeze of lime juice. Let sit, stirring occasionally, until ready to serve.



### 2 COOK RICE

Wipe out pot used for pickling liquid. Heat a drizzle of **oil** in same pot over medium-high heat. Add **scallion whites** and half the **ginger**. Cook until fragrant, 1-2 minutes. Add **rice**, **1¼ cups water**, and a large pinch of **salt**. Bring to a boil, then cover and lower heat. Cook until tender, 15-20 minutes. Keep covered off heat until ready to serve.



### 3 COOK CABBAGE

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **cabbage**, remaining **ginger**, **salt**, and **pepper**. Cook, stirring occasionally, until softened, 3-4 minutes. Turn off heat; transfer to a second medium bowl.



### 4 COOK BEEF

Heat a drizzle of **oil** in same pan over medium-high heat. Add **beef**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Carefully pour out and discard any excess grease, then reduce heat to medium. Add **bulgogi sauce** and **cabbage**. Cook, stirring, until liquid has slightly reduced, 1-2 minutes. Turn off heat; season with salt and pepper.



### 5 FINISH AND SERVE DINNER

In a small bowl, combine **sour cream**, half the **lime zest**, a squeeze of **lime juice**, 1 packet **sriracha**, **1 TBSP water**, **salt**, and **pepper**. Wrap **tortillas** in damp paper towels and microwave on high until warm, about 30 seconds. Set aside half the **beef mixture**, then divide remaining mixture among tortillas. Top with half the **pickled carrots**. Drizzle with crema. Sprinkle with **scallion greens**.

## LUNCH



### 6 PACK LUNCH FOR TWO

Fluff **rice** with a fork, then stir in **1 TBSP butter**, a squeeze of **lime juice**, remaining **lime zest**, **salt**, and **pepper**. Divide rice, remaining **beef mixture**, and remaining **pickled carrots** between 2 reusable containers. Pack 1 packet **sriracha** with each container. When ready to eat, microwave on high until warmed through, 2-3 minutes. Drizzle with sriracha as desired.

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