



HALL OF FAME

# BEEF BULGOGI BOWLS

with Carrots, Pickled Cucumber, and Sriracha Crema over Jasmine Rice



## HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 5 MIN** | **TOTAL: 20 MIN** | **CALORIES: 830**



Jasmine Rice



White Wine Vinegar



Shredded Carrots



Sesame Seeds



Sour Cream  
(Contains: Milk)



Scallions



Cucumber



Ground Beef



Bulgogi Sauce  
(Contains: Soy, Wheat)



Sriracha

## START STRONG

Cucumber ribbons = maximum marinade absorption. If you'd rather skip the peeler this time around, we suggest thinly slicing your cuke in step 2 instead.

## BUST OUT

- Small pot
- Small bowl
- Medium bowl
- Kosher salt
- Peeler
- Black pepper
- Large pan
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Jasmine Rice **½ Cup** | **1 Cup**
- Scallions **2** | **4**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Cucumber **1** | **2**
- Shredded Carrots **4 oz** | **8 oz**
- Ground Beef\* **10 oz** | **20 oz**
- Sesame Seeds **1 TBSP** | **2 TBSP**
- Bulgogi Sauce **4 oz** | **8 oz**
- Sour Cream **4 TBSP** | **8 TBSP**
- Sriracha **1 tsp** | **2 tsp**

\* Ground Beef is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

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## 1 COOK RICE AND PREP

**Wash and dry all produce.** In a small pot, combine **rice**, **¾ cup water**, (1½ cups for 4 servings), and a pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Simmer until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve. Meanwhile, trim and thinly slice **scallions**, separating whites from greens.



## 4 COOK BEEF

Heat another drizzle of **oil** in same pan over medium-high heat. Add **scallion whites** and cook until fragrant, 30 seconds to 1 minute. Add **beef** and a pinch of **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes. Stir in half the **sesame seeds** and remaining **vinegar**. Cook 30 seconds, then stir in **bulgogi sauce** and bring to a simmer. Once simmering, turn off heat. Season again with **salt** and **pepper**.

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## 2 PICKLE CUCUMBER

In a medium bowl, combine half the **vinegar**, **½ tsp sugar** (1 tsp for 4 servings), and a pinch of **salt**. Trim ends from **cucumber**. Using a peeler, shave cucumber lengthwise into ribbons, rotating as you go, until you get to the seedy core; discard core. Toss ribbons into bowl with vinegar mixture. Set aside to pickle, tossing occasionally.



## 5 MAKE SRIRACHA CREMA

Meanwhile, in a small bowl, combine **sour cream** and as much **sriracha** as you like. Stir in **water**, 1 tsp at a time, until mixture reaches a drizzling consistency. Season with **salt**.



## 3 COOK CARROTS

Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots** and cook, stirring, until just tender, 1 minute. Season with **salt** and **pepper**. Turn off heat; transfer to a plate.



## 6 FINISH AND SERVE

Fluff **rice** with a fork. Stir in **1 TBSP butter** (2 TBSP for 4 servings) and season with **salt** and **pepper**; divide between bowls. Arrange **beef**, **carrots**, and pickled **cucumber** on top. (**TIP:** Drain any excess liquid from cucumber before adding.) Drizzle **crema** over everything. Garnish with **scallion greens** and remaining **sesame seeds**.

## IN A NUTSHELL

This dish would taste great sprinkled with roasted peanuts or cashews from your pantry.

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