HELLO HALL OF FAME

KOREAN BEEF BIBIMBAP with Zucchini, Mushrooms, and Carrots

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

PREP: 10 MIN TOTAL: 30 MIN CALORIES: 810

Jasmine Rice Button Mushrooms Garlic Carrots Ground Beef Sesame Oil
Zucchini Scallions Ginger Soy Sauce (Contains Soy) White Wine Vinegar Sriracha

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

Wash and dry all produce. Bring 1¼ cups water to a boil in a small pot. Halve zucchini lengthwise; slice into thin half-moons. Trim and thinly slice mushrooms and scallions, keeping scallion greens and whites separate. Peel carrots; using a peeler, shave lengthwise into ribbons. Peel and mince ginger. Mince garlic.

2. **COOK RICE**

Once water is boiling, add rice and a pinch of salt to pot. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, 15-20 minutes.

3. **PICKLE SCALLIONS AND MAKE SAUCE**

Toss scallion whites with vinegar and a pinch of salt in a small bowl. Set aside to marinate. In another small bowl, stir together sesame oil, 1½ TBSP sugar, up to half the sriracha, and 1½ TBSP soy sauce (we’ll use more of the sriracha and soy sauce later).

4. **COOK VEGGIES**

Heat a drizzle of oil in a large pan over medium-high heat (use a nonstick pan if you have it). Add carrots; season with salt and pepper. Cook, tossing, until tender but still crisp, 3-4 minutes. Remove from pan and set aside. Add another drizzle of oil to pan and repeat with zucchini; remove from pan once cooked. Add mushrooms and another drizzle of oil to pan and cook until tender, 3-5 minutes. Season with salt and pepper. Remove from pan and set aside.

5. **COOK BEEF**

Heat another drizzle of oil in same pan over medium-high heat. Add garlic and ginger and cook until fragrant, about 30 seconds. Add beef, breaking up meat into pieces. Cook, tossing occasionally, until no longer pink, about 4 minutes. Increase heat to high and cook until browned and crisp, about 3 minutes. Pour in 1½ TBSP soy sauce (there will be some left over) and cook, tossing, until mostly evaporated, 1-2 minutes. Season with salt and pepper.

6. **FINISH AND PLATE**

Divide rice between bowls. Arrange beef, zucchini, carrots, mushrooms, and scallion whites on top. Drizzle with sauce and remaining sriracha (to taste). Sprinkle with scallion greens and serve.

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**Hello Wine**

Pair with Ohene Western Cape Pinotage, 2017

**Hello Fresh**

Master multitasker? Heat up a second pan in steps 4 and 5 to cook multiple ingredients at the same time and shave off a few minutes.

**Bust Out**

- Small pot
- Peeler
- 2 Small bowls
- Large pan
- Sugar (½ TBSP | 3 TBSP)
- Vegetable oil (4 tsp | 8 tsp)

**Ingredients**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>2-person</th>
<th>4-person</th>
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<tbody>
<tr>
<td>Zucchini</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Button Mushrooms</td>
<td>4 oz</td>
<td>8 oz</td>
</tr>
<tr>
<td>Scallions</td>
<td>2</td>
<td>4</td>
</tr>
<tr>
<td>Carrots</td>
<td>2</td>
<td>4</td>
</tr>
<tr>
<td>Ginger</td>
<td>1 Thumb</td>
<td>2 Thumbs</td>
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<tr>
<td>Garlic</td>
<td>2 Cloves</td>
<td>4 Cloves</td>
</tr>
<tr>
<td>Jasmine Rice</td>
<td>⅛ Cup</td>
<td>⅛ Cups</td>
</tr>
<tr>
<td>White Wine Vinegar</td>
<td>5 tsp</td>
<td>10 tsp</td>
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<tr>
<td>Sesame Oil</td>
<td>1 TBSP</td>
<td>2 TBSP</td>
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<tr>
<td>Sriracha</td>
<td>2 tsp</td>
<td>4 tsp</td>
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<tr>
<td>Soy Sauce</td>
<td>3 TBSP</td>
<td>6 TBSP</td>
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<tr>
<td>Ground Beef</td>
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<td>20 oz</td>
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</table>

**MIX IT UP!**

Give everything a good toss in your bowl before digging in.