



Smart Korean-Inspired Pork Bowls

with Sesame Roasted Veggie Jumble and Gochujang Mayo

Carb Smart Calorie Smart **Spicy** 30 Minutes



- Ground Pork
- Gochujang
- Soy Sauce
- Sesame Oil
- Russet Potato
- Green Onion
- Sweet Bell Pepper
- Zucchini
- Moo Shu Spice Blend
- Mayonnaise
- Garlic Salt

HELLO GOCHUJANG

This fermented Korean chili paste has distinct savoury, sweet and spicy notes!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Gochujang 🌶️	2 tbsp	4 tbsp
Soy Sauce	½ tbsp	1 tbsp
Sesame Oil	1 tbsp	2 tbsp
Russet Potato	230 g	460 g
Green Onion	2	4
Sweet Bell Pepper	160 g	320 g
Zucchini	400 g	800 g
Moo Shu Spice Blend	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

📱 @HelloFreshCA



Prep

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **half the sesame oil** to an unlined baking sheet. Season with **pepper** and **half the garlic salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min.



Make gochujang mayo

- Meanwhile, add **mayo** and **gochujang** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



Prep

- Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Core, then cut **pepper** into 1-inch pieces.
- Thinly slice **green onions**, keeping white and green parts separate.



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard all but **½ tbsp fat** (dbl for 4 ppl) from the pan.
- Add **Moo Shu Spice Blend**, **soy sauce** and **green onion whites** to the pan, then stir to combine. (**TIP:** Add ¼ tsp sugar [½ tsp sugar for 4 ppl], if desired!)
- Season with **pepper**, to taste.



Roast veggies

- Add **peppers**, **zucchini** and **remaining sesame oil** to another unlined baking sheet. Season with **pepper** and **remaining garlic salt**, then toss to coat.
- Roast in the **top** of the oven, stirring halfway through, until tender-crisp, 18-20 min.



Finish and serve

- Transfer **potatoes** to the baking sheet with **veggies**, then toss to combine.
- Divide **veggies** between bowls. Top with **pork**.
- Dollop **gochujang mayo** over top.
- Sprinkle with **remaining green onions**.

Dinner Solved!