



BEEF BULGOGI BOWLS

with Carrots, Pickled Cucumber & Sriracha Crema



HELLO BULGOGI SAUCE

A savory concoction that combines soy sauce and sesame with a little bit of sweetness

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 780



Jasmine Rice



White Wine Vinegar



Shredded Carrots



Bulgogi Sauce
(Contains: Soy, Wheat)



Sriracha



Scallions



Cucumber



Ground Beef



Sour Cream
(Contains: Milk)

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

INGREDIENTS

Ingredient 2-person | 4-person

- Jasmine Rice ½ Cup | 1 Cup
- Scallions 2 | 2
- White Wine Vinegar 5 tsp | 10 tsp
- Cucumber 1 | 2
- Shredded Carrots 4 oz | 8 oz
- Ground Beef* 10 oz | 20 oz
- 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.



1 COOK RICE & 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 to a low simmer. Cook 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, 1 minute. Add **beef** and a pinch of **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Stir in remaining **vinegar**. Cook for 30 seconds, then stir in **bulgogi sauce**. Bring to a simmer, then immediately turn off heat. Season again with **salt** and **pepper**.

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2 PICKLE CUCUMBER

In a medium bowl, combine half the **vinegar** (you'll use the rest later), 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. Stir ribbons into bowl with **vinegar mixture**. Set aside, tossing occasionally, until ready to serve.



5 MAKE SRIRACHA CREMA

While beef cooks, in a small bowl, combine **sour cream** with **sriracha** to taste. 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 & 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 serve.

SRIRA-CHA-CHA

Try making the sriracha crema again as a taco topper, fry dipper, or quesadilla condiment.

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