



Beef and Pork Bulgogi-Style Bowls

with Buttered Rice, Corn and Gochujang Mayo

Family Friendly

Optional Spice

25-35 Minutes



Ground Beef and Pork Mix



Soy Sauce



Green Onion



Sesame Oil



Garlic, cloves



Carrot, julienned



Basmati Rice



Corn Kernels



Mayonnaise



Gochujang



Baby Spinach

HELLO GOCHUJANG

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

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Soy Sauce	2 tbsp	4 tbsp
Sesame Oil	1 tbsp	2 tbsp
Green Onion	2	4
Carrot, julienned	56 g	113 g
Garlic, cloves	1	2
Corn Kernels	113 g	227 g
Basmati Rice	¾ cup	1 ½ cups
Gochujang 🌶️	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Baby Spinach	28 g	56 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
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.

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Cook rice and corn

- Add **rice**, **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to a medium pot. Bring to a boil over high heat.
- Once **rice** is boiling, stir in **corn**, then return to a boil. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Finish bulgogi

- Add **carrots**, **green onion whites** and **garlic** to the pan with **beef and pork**. Cook, stirring occasionally, until **carrots** soften slightly, 2-3 min.
- Add **soy sauce**, **1 tsp sugar**, **½ cup water** (dbl both for 4 ppl) and **spinach**. Cook, stirring often, until **spinach** wilts and **half the sauce** is absorbed, 2-3 min.
- Season with **pepper**, to taste.



Prep

- Meanwhile, thinly slice **green onions**, keeping **white** and **green parts** separate.
- Peel, then mince or grate **garlic**.
- Add **mayo** and **half the gochujang** (use all for 4 ppl) to a small bowl. Season with **salt**, to taste, then stir to combine.



Finish and serve

- Add **2 tbsp butter** (dbl for 4 ppl) to the pot with **rice and corn**. Stir until **butter** melts. Season with **pepper**, to taste. Divide **buttered rice and corn** between bowls. Top with **bulgogi**.
- Sprinkle **remaining green onions** over top.
- Dollop with **gochujang mayo**, if desired.

Dinner Solved!



Start bulgogi

- Heat a large non-stick pan over medium-high heat.
- When hot, add **sesame oil**, then **beef and pork mix**. Cook, breaking up **beef and 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.