



Beef Bulgogi-Style Pasta

with Gochujang Sauce

Discovery

Spicy

30 Minutes



Ground Beef



Soy Sauce



Green Onions



Rigatoni



Gochujang



Garlic Puree



Ginger



Beef Broth Concentrate



Mirepoix



Sesame Oil



Tomato Sauce Base



Parmesan Cheese, shredded

HELLO BULGOGI

This Korean marinated beef dish is traditionally cooked over charcoal!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Soy Sauce	1 tbsp	2 tbsp
Green Onions	2	4
Rigatoni	170 g	340 g
Gochujang 🌶️	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Ginger	30 g	60 g
Beef Broth Concentrate	1	2
Mirepoix	113 g	227 g
Sesame Oil	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Sugar*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, peel, then mince or grate **ginger**. Thinly slice **green onions**.



Cook beef

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **ground beef, garlic puree, ginger** and **mirepoix**. Cook, breaking up into smaller pieces, until no pink remains 4-5 min. **



Cook rigatoni

Add **rigatoni** to the boiling **water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.



Cook bulgogi sauce

Stir in **sauce** from small bowl, then season with **salt** and **pepper**. Bring to boil, then reduce heat to medium. Cook, stirring often, until slightly thickened, 2-3 min.



Prep bulgogi sauce

While **rigatoni** cooks, whisk together **soy sauce, gochujang, tomato sauce base, reserved pasta water, sesame oil, broth concentrate** and **1 tbsp sugar** (dbl for 4 ppl) in a small bowl.



Finish and serve

Add **bulgogi sauce** to the large pot with **rigatoni**, then stir to combine. Divide **rigatoni** between plates. Sprinkle **green onions** and **Parmesan** over top.

Dinner Solved!