



Beef Bulgogi-Style Pasta with Gochujang Sauce

Discovery

Spicy

30 Minutes



Ground Beef



Soy Sauce



Green Onion



Rigatoni



Gochujang



Garlic Puree



Chili Garlic Sauce



Carrot



Yellow Onion



Sesame Oil



Tomato Sauce Base



Mozzarella Cheese,
shredded

HELLO BULGOGI

This Korean marinated beef dish is traditionally cooked over charcoal!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

Bust out

Grater, vegetable peeler, 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	2 tbsp	4 tbsp
Green Onion	2	4
Rigatoni	170 g	340 g
Gochujang 🌶️	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Carrot	170 g	340 g
Yellow Onion	113 g	226 g
Sesame Oil	1 tbsp	2 tbsp
Tomato Sauce Base	4 tbsp	8 tbsp
Mozarella Cheese, shredded	¾ cup	1 ½ cups
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 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

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1 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. Meanwhile, peel, then cut **onion** into ¼-inch pieces. Peel, then grate **carrot**. Thinly slice **green onions**.



4 Cook beef

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



2 Cook rigatoni

Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¾ cup pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.



5 Cook beef bulgogi sauce

Add **bulgogi sauce** to the pan with **beef**. Season with **salt** and **pepper**, to taste, then stir to combine. Bring to a boil. Once boiling, reduce heat to medium. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.



3 Prep bulgogi sauce

Meanwhile, whisk together **soy sauce, gochujang, tomato sauce base, reserved pasta water, sesame oil, 1 tbsp sugar** (dbl for 4 ppl) and **1 tbsp chili garlic sauce** in a small bowl. (NOTE: Reference heat guide.)



6 Finish and serve

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

Dinner Solved!