



# Beef and Pork Bulgogi-Style Bowls

with Buttered Rice, Corn and Gochujang Mayo

Family Friendly

Optional Spice

30 Minutes



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Ground Beef and  
Pork Mix



Beyond Meat®



Soy Sauce



Sesame Oil



Green Onion



Carrot, julienned



Garlic, cloves



Corn Kernels



Basmati Rice



Gochujang



Mayonnaise



Baby Spinach

## CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO GOCHUJANG

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

## Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## 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
Beyond Meat®	2	4
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 beef and pork mix and Beyond Meat® 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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1



### Cook rice and corn

- Add **rice**, **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (½ tsp) **salt** to a medium pot. Bring to a boil over high heat.
- Once 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 from heat. Set aside, still covered.

4



### 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** (2 tsp) **sugar**, **½ cup** (¾ cup) **water** and **spinach**. Cook, stirring often, until **spinach** wilts and **half the sauce** is absorbed, 2-3 min.
- Season with **pepper**, to taste.

2



### 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.

5



### Finish rice and serve

- Add **2 tbsp** (4 tbsp) **butter** 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.

3



### 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** (1 tbsp) **fat** from the pan.

If you've opted to get **Beyond Meat®**, cook it for the same amount of time as the **beef and pork mix**, until crispy.\*\*

Dinner Solved!