



Bibimbap Rice Bowls and Spicy Sesame Sauce

with Beyond Meat®, Zucchini and Carrots

Veggie Spicy 25 Minutes



- Beyond Meat®
- Jasmine Rice
- Zucchini
- Carrot
- Sesame Seeds
- Gochujang
- Green Onions
- Soy Sauce
- Honey
- Sriracha

HELLO BIBIMBAP

'Bibim' is a Korean word that means mixing and 'bap' means rice!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, medium pot, parchment paper, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Jasmine Rice	¾ cup	1½ cups
Zucchini	200 g	400 g
Carrot	170 g	340 g
Sesame Seeds	1 tbsp	2 tbsp
Gochujang 🌶️	2 tbsp	4 tbsp
Green Onions	2	2
Soy Sauce	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Sriracha 🌶️	2 tsp	4 tsp
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.

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Prep and make sauce

Bring **1 ½ cups water** and **½ tsp salt** (dbl for 4 ppl) to a boil in a covered medium pot. While **water** comes to a boil, peel, then cut **carrot** into ¼-inch slices, then cut slices into ¼-inch matchsticks. Halve **zucchini** lengthwise, then cut into ¼-inch half-moons. Thinly slice **green onions**. Stir together **gochujang**, **half the honey** and **half the soy sauce** in a medium bowl.



Toast sesame seeds

While **veggies** roast, heat a large non-stick pan over medium heat. When hot, add **sesame seeds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



Cook rice

Add **rice** to the **boiling water**. 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.



Cook Beyond Meat®

Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **Beyond Meat®**. Cook, breaking up **patties** into bite-sized pieces, until slightly crispy, 5-6 min.** Remove the pan from heat, then add **remaining soy sauce** and **remaining honey**. Season with **salt** and **pepper**, then stir to combine.



Roast veggies

While **rice** cooks, add **zucchini**, **carrots** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven until tender-crisp, 8-10 min.



Finish and serve

Stir **half the sesame seeds** into the medium bowl with **sauce**. Sprinkle **remaining sesame seeds** over **veggies**. Fluff **rice** with a fork. Season with **salt** and stir in **half the green onions**. Divide **rice** between bowls, then top with **Beyond Meat®** and **veggies**. Drizzle with **spicy sesame sauce**, then drizzle with **sriracha**, to taste. Sprinkle **remaining green onions** over top.

Dinner Solved!