



Gochujang Bacon Fried Rice

with Charred Bok Choy

Quick

Spicy

25 Minutes



Bacon Strips



Parboiled Rice



Onion, chopped



Carrot, julienned



Bok Choy, chopped



Sesame Oil



Garlic Puree



Gochujang



Sesame Seeds



Soy Sauce



Edamame

HELLO GOCHUJANG

This red chili paste is a savoury, sweet and spicy fermented condiment, popular in Korean cooking!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, large non-stick pan, paper towels, slotted spoon, medium pot

Ingredients

| | 2 Person | 4 Person |
|-------------------|----------|----------|
| Bacon Strips | 100 g | 200 g |
| Parboiled Rice | 142 g | 283 g |
| Onion, chopped | 113 g | 227 g |
| Carrot, julienned | 56 g | 113 g |
| Bok Choy, chopped | 113 g | 227 g |
| Sesame Oil | 1 tbsp | 2 tbsp |
| Garlic Puree | ½ tbsp | 1 tbsp |
| Gochujang 🌶️ | 2 tbsp | 4 tbsp |
| Sesame Seeds | 1 tbsp | 2 tbsp |
| Soy Sauce | 2 tbsp | 4 tbsp |
| Edamame | 56 g | 113 g |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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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1



Cook rice

Bring **1 ¼ cups water** and **⅛ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 15-18 min. Remove pot from heat. Set aside, still covered.

2



Toast seeds and prep bacon

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **sesame seeds** to the dry pan. Toast, stirring, until golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate. While **seeds** toast, pat **bacon** dry with paper towels, then cut into ½-inch pieces.

3



Char bok choy

Add **bok choy** and **half the sesame oil** to a baking sheet, then toss to coat. Arrange **bok choy** in a single layer, then broil in the **top** of the oven until some parts start to turn dark golden-brown, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!)

4



Cook bacon

Heat the same pan (from step 2) over medium-high. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 4-5 min. ****** Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. Reserve **1 tbsp of bacon fat** (dbl for 4 ppl) in the pan, then discard any remaining.

5



Fry rice

Heat pan with **reserved fat** over medium-high. Add **edamame** and **onions**. Cook, stirring, until slightly softened, 2-3 min. Add **half the garlic puree** (use all for 4 ppl). Cook, stirring, until **garlic** is fragrant, 30 sec. Add **carrots**, then cook, stirring, until slightly softened, 1-2 min. Add **gochujang** and **soy sauce**, then stir to combine. Add **bacon**, **bok choy** and **rice**. Drizzle **remaining sesame oil** over top, then season with **pepper**. Cook, stirring, until **veggies** are tender-crisp, 2-3 min.

6



Finish and serve

Divide **fried rice** between bowls. Sprinkle **sesame seeds** over top.

Dinner Solved!