



# Korean Beef Bibimbap

With Zucchini, Mushrooms, Carrots

**PRONTO** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Beef



Green Onions



Ginger



Garlic



White Wine Vinegar



Rice, Parboiled



Zucchini



Cremini Mushrooms



Carrot, julienned



Sesame Oil



Hoisin-Soy Sauce Blend



Sriracha

**HELLO SRIRACHA**

*A hot sauce made from chili paste, garlic, vinegar, salt and sugar!*



## START HERE

Before starting, wash and dry all produce.

### Heat Guide for Step 3

(dbl each measurement for 4 ppl):

- Mild: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 2 tsp

### Bust Out

Large Non-Stick Pan, Measuring Cups, Microplane/Zester, 2 Small Bowls, Medium Bowl, Medium Pot, Measuring Spoons

### Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Green Onions	2	4
Ginger	30 g	60 g
Garlic	6 g	12 g
White Wine Vinegar	1 tbsp	2 tbsp
Rice Parboiled	142 g	283 g
Zucchini	200 g	400 g
Cremini Mushrooms	227 g	454 g
Carrot, julienned	56 g	113 g
Sesame Oil	1 tbsp	2 tbsp
Hoisin-Soy Sauce Blend	4 tbsp	8 tbsp
Sriracha	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°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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## 1. COOK RICE

Bring **rice** and **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Once boiling, reduce heat to medium-low. Cook, until **rice** is tender and **water** has absorbed, 15-18 min.



## 2. PREP

While the **rice** cooks, halve **zucchini** lengthwise then slice into ¼-inch half-moons. Quarter the **mushrooms**. Thinly slice the **green onions**, separating **whites** from **greens**. Peel, then mince the **ginger**. Peel, then mince the **garlic**.



## 3. PICKLE GREEN ONIONS & MAKE SAUCE

Meanwhile, combine **green onion whites** with **vinegar** and a **pinch of salt** in a small bowl. Set aside to quick-pickle. In another small bowl, combine **sesame oil**, **half the hoisin-soy blend** and **¼ tsp sriracha**. (**NOTE:** Reference Sriracha Heat Guide.)



## 4. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl) then the **carrots** and **zucchini**. Season with **salt** and **pepper**. Cook, stirring, until just tender, 2-3 min. Transfer to a medium bowl. Add **mushrooms** and another **1 tbsp oil** (dbl for 4ppl) to pan. Cook, stirring, until tender, 3-5 min. Season with **salt** and **pepper**. Transfer **mushrooms** to the bowl with other **veggies**.



## 5. COOK BEEF

Re-heat the large non-stick pan over medium-high heat. When hot, add **garlic** and **ginger**. Cook, stirring, until fragrant, 20-30 seconds. Add **beef** and cook, breaking up **meat** into smaller pieces, until no pink remains, 3-4 min. \*\* Stir in **remaining hoisin-soy blend** and cook until coated, 1-2 min.



## 6. FINISH AND SERVE

Fluff the **rice** with a fork and season with **salt**. Divide the **rice** between bowls. Top the **rice** with **beef**, **sautéed veggies** and **pickled scallion whites**. Drizzle over **hoisin-sriracha sauce** (from step 3). Sprinkle over the **green onion greens**.

# Dinner Solved!