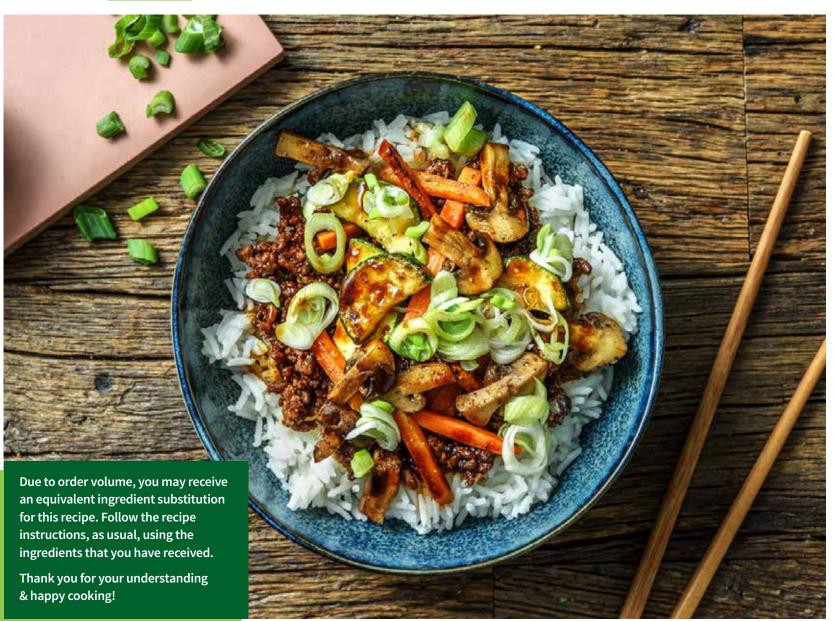


## Korean Beef Bibimbap

With Zucchini, Mushrooms, Carrots

**PRONTO** 

**30 Minutes** 







**Ground Beef** 

**Green Onions** 





Ginger





White Wine Vinegar

Rice, Parboiled







Zucchini

Cremini Mushrooms



Carrot, julienned

Sesame Oil





Hoisin-Soy Sauce Blend

### 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**

3		
	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 mediumhigh 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 mediumhigh 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!**