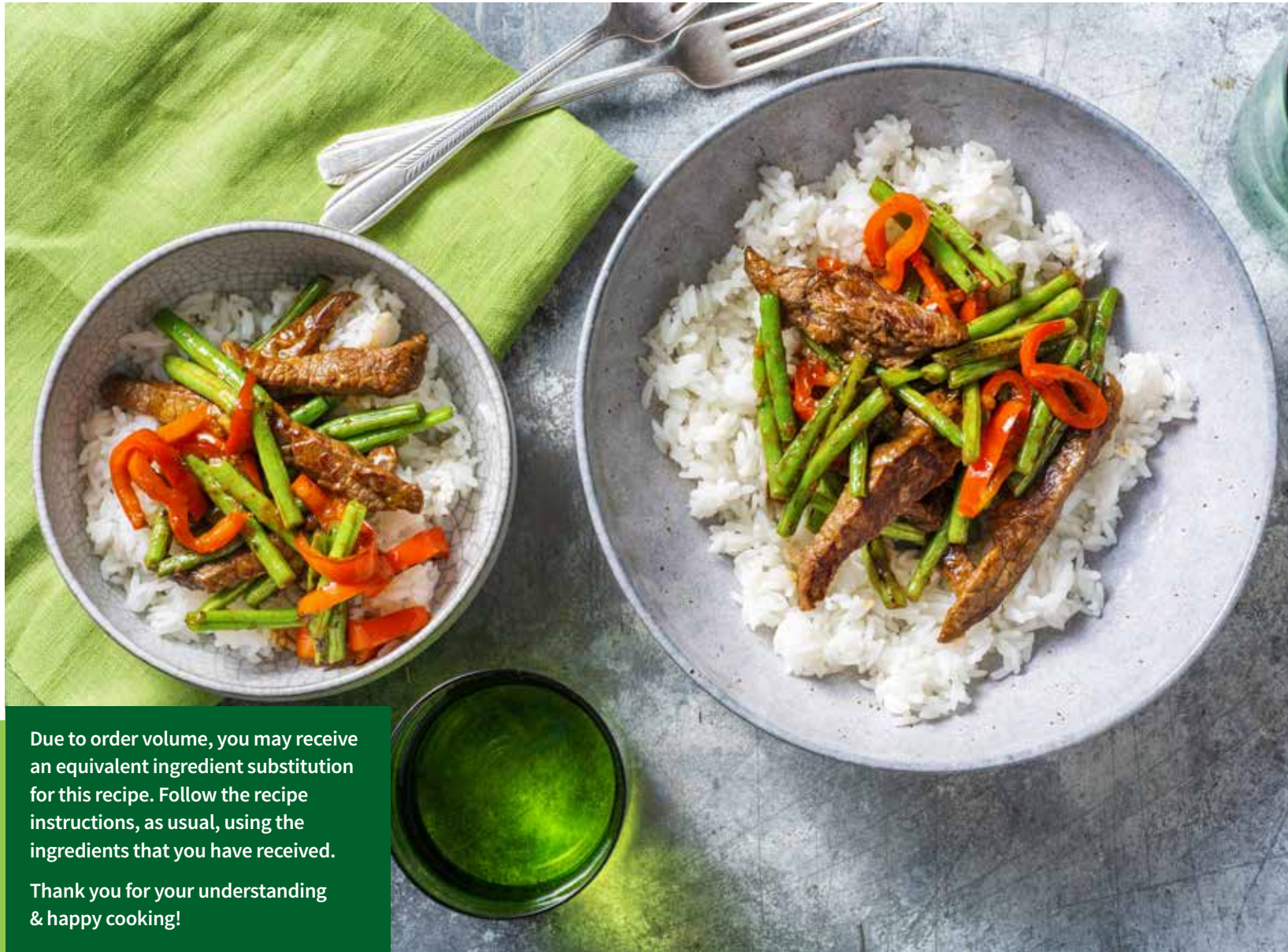




Korean Beef Bulgogi Bowl

with Green Beans

FAMILY 30 Minutes



Beef Strips



Jasmine Rice



Soy Sauce



Garlic



Ginger



Cornstarch



Green Beans



Sweet Chili Sauce



Sweet Bell Pepper

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!

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen

START HERE

Before starting, wash and dry all produce.

Bust Out

Large Non-Stick Pan, Measuring Cups, Measuring Spoons, Medium Pot, Vegetable Peeler, Paper Towels, Medium Bowl, Whisk

Ingredients

	2 Person	4 Person
Beef Strips	285 g	570 g
Jasmine Rice	¾ cup	1 ½ cup
Soy Sauce	2 tbsp	4 tbsp
Garlic	6 g	12 g
Ginger	30 g	30 g
Cornstarch	1 tbsp	2 tbsp
Green Beans	170 g	340 g
Sweet Chili Sauce	4 tbsp	8 tbsp
Sweet Bell Pepper	160 g	340 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. PREP

Add **1 ¼ cups water** (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Meanwhile, peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl). Core, then thinly slice **pepper**. Trim **beans**, then cut in half. Peel, then mince or grate **garlic**. Pat **beef** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**.



4. WHISK SAUCE

While **veggies** cook, add **sweet chili sauce, soy sauce, ginger, garlic, cornstarch** and **¾ cup water** (db for 4 ppl) in a medium bowl. Whisk together until **cornstarch** dissolves.



2. COOK RICE

Add **rice** to the **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



5. COOK BEEF AND ASSEMBLE

Using the same pan, increase the heat to medium-high. When hot, add **½ tbsp oil**, then the **beef**. Cook, stirring occasionally, until cooked through, 4-6 min.** Add **cornstarch mixture** and **veggies** to the pan. Cook, stirring often, until **sauce** slightly thickens, 2-3 min.



3. COOK VEGGIES

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and **beans**. Cook, stirring often, until tender-crisp, 6-7 min. Season with **salt** and **pepper**. Transfer to a plate and set aside



6. FINISH AND SERVE

Fluff **rice** with a fork, then season with **salt**. Divide **rice** between bowls and top with **beef mixture**. Spoon over any **remaining sauce** from pan.

Dinner Solved!