



Portobello Mushroom "Bulgogi" Bowl

with Roasted Veggies and Spicy Sesame Sauce

Veggie

Spicy

25 Minutes



Portobello Mushroom



Mushrooms



Sweet Bell Pepper



Garlic



Gochujang



Honey



Long Grain Rice



Zucchini



Green Onions



Sesame Seeds



Soy Sauce

HELLO PORTOBELLO

These hearty mushrooms are simply grown-up cremini mushrooms!

Start here

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

Heat Guide for Step 1 (dbl for 4 ppl):

- Medium: 1 tsp
- Spicy: 2 tsp
- Extra-spicy: 3 tsp

Bust Out

Baking sheet, measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Long Grain Rice	¾ cup	1 ½ cup
Mushrooms	113 g	227 g
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Green Onions	2	4
Garlic	6 g	12 g
Sesame Seeds	1 tbsp	2 tbsp
Gochujang 🌶️	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Honey	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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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Prep

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. While water comes to a boil, thinly slice **mushrooms**. Core, then cut **pepper** into ¼-inch strips. Cut **zucchini** in half lengthwise, then into ¼-inch half-moons. Thinly slice **green onions**. Peel, then mince or grate **garlic**. Stir together **half the honey**, **half the soy sauce** and **2 tsp gochujang** in a small bowl. (NOTE: Reference Heat Guide.)



Toast sesame seeds

While **veggies** roast, heat a large non-stick pan over medium heat. When hot, add the **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 pot of **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 15-18 min.



Cook mushroom "bulgogi"

Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring often, until golden-brown, 5-6 min. Add **garlic** and cook, stirring often, until fragrant, 1 min. Remove pan from heat, then add **remaining soy sauce** and **remaining honey**. Stir to combine. Season with **salt** and **pepper**.



Roast veggies

While **rice** cooks, add **zucchini**, **peppers** and **1 tbsp oil** (dbl for 4 ppl) to a 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 small bowl with **spicy sauce**. Sprinkle **remaining sesame seeds** over **veggies**. Fluff **rice** with a fork, then season with **salt** and stir in **half the green onions**. Divide **rice** between bowls, then top with **mushroom "bulgogi"** and **veggies**. Drizzle with **spicy sesame sauce** and sprinkle **remaining green onions** over top.

Dinner Solved!