



Portobello Mushroom "Bulgogi" Bowl

with Roasted Veggies and Spicy Sesame Sauce

Veggie Spicy 25 Minutes



-  Portobello Mushroom
-  Parboiled Rice
-  Mushrooms
-  Zucchini
-  Sweet Bell Pepper
-  Green Onions
-  Garlic Puree
-  Sesame Seeds
-  Gochujang
-  Soy Sauce
-  Honey

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.

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
Parboiled 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 Puree	2 tbsp	4 tbsp
Sesame Seeds	1 tbsp	2 tbsp
Gochujang 🌶️	2 tbsp	4 tbsp
Soy Sauce	4 tbsp	8 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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1 Prep

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. While **water** comes to a boil, halve **portobellos**, then thinly slice crosswise. 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**. Stir together **gochujang**, **half the honey** and **half the soy sauce** in a small bowl.



4 Toast sesame seeds

While **veggies** roast, heat a large non-stick pan over medium heat. When hot, add **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.



2 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. Remove pot from heat. Set aside, still covered.



5 Cook mushroom "bulgogi"

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



3 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.



6 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. Season with **salt**, then stir in **half the green onions**. Divide **rice** between bowls, then top with **mushroom "bulgogi"** and **roasted veggies**. Drizzle with **spicy sesame sauce** and sprinkle **remaining green onions** over top.

Dinner Solved!