



# Spicy Gochujang Veggie Bibimbap Bowls

with Jasmine Rice and Fried Eggs

Veggie

Spicy

30 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to add chicken breasts, simply follow the instructions on the back of this card and you're set. Happy cooking!



Portobello Mushroom



Soy Sauce



Garlic Salt



Egg



Zucchini



Gochujang



Carrot



Chicken Breasts



Brown Sugar



Jasmine Rice



Sriracha



Sesame Oil



Green Onion

HELLO GOCHUJANG

*This Korean chili paste has distinctive savoury, sweet and spicy notes!*

# Start here

Before starting, wash and dry all produce.

## Bust out

Vegetable peeler, measuring spoons, strainer, medium pot, small bowl, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Chicken Breasts*	2	4
Soy Sauce	1 ½ tsp	3 tsp
Brown Sugar	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Jasmine Rice	¾ cup	1 ½ cups
Egg	2	4
Sriracha 🌶️	1 ½ tsp	3 tsp
Zucchini	200 g	400 g
Sesame Oil	1 tbsp	2 tbsp
Gochujang 🌶️	2 tbsp	4 tbsp
Green Onion	2	4
Carrot	170 g	170 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Cook rice

- Using a strainer, rinse **rice** until **water** runs clear.
- Add **1 cup water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (NOTE: Reduce heat to low if water is boiling over.)
- Remove the pot from heat. Set aside, still covered.



## Make gochujang sauce

- Meanwhile, combine **gochujang**, **brown sugar**, **soy sauce**, **sriracha** and **1 tbsp warm water** (dbl for 4 ppl) in a small bowl.
- Set aside.

Reheat the same pan over medium-high. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden-brown and cooked through, 5-7 min per side. \*\* Remove the pan from heat. Transfer **chicken** to a plate.



## Prep

- Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Peel, then cut **carrot** into ¼-inch half-moons.
- Cut **mushrooms** into ½-inch slices.
- Thinly slice **green onions**.

After **veggie** prep, pat **chicken** dry with paper towels. Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **chicken** like a book. Season both sides with **salt** and **pepper**.



## Fry eggs

- Return the same pan (from step 3) to medium-low.
- Add **1 tbsp oil** (dbl for 4 ppl), then crack in **two eggs** (dbl for 4 ppl). Season with **salt** and **pepper**.
- Cover and pan-fry until egg whites are set, 2-3 min. \*\* (NOTE: The yolks will still be runny! If you prefer well-cooked eggs, cook for an extra 2 min.)
- Remove the pan from heat.



## Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **half the sesame oil**, then **mushrooms**. Cook, stirring often, until **mushrooms** soften, 4-5 min.
- Season with **half the garlic salt** and **pepper**.
- Transfer **mushrooms** to a plate, then cover to keep warm.
- Add **remaining sesame oil** to the same pan, then **zucchini** and **carrots**. Cook, stirring occasionally, until **veggies** are tender-crisp, 4-6 min.
- Season with **remaining garlic salt** and **pepper**.
- Transfer **veggies** to the same plate as **mushrooms**, then cover to keep warm.



## Finish and serve

- Fluff **rice** with a fork, then stir in **half the green onions**.
- Divide **rice** between bowls, then top with **veggies**.
- Drizzle **as much of the gochujang sauce** over top as you desire.
- Top with **fried eggs**.
- Sprinkle with **remaining green onions**.

Plate **chicken** on top of **rice**.