



# Beef and Pork Bulgogi-Style Bowls

with Buttered Rice, Corn and Gochujang Mayo

Family Friendly

Optional Spice

30 Minutes



**CUSTOM RECIPE**

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

-  Ground Beef and Pork Mix
-  Ground Turkey
-  Soy Sauce
-  Sesame Oil
-  Green Onion
-  Carrot, julienned
-  Garlic, cloves
-  Canned Corn
-  Basmati Rice
-  Gochujang
-  Mayonnaise
-  Baby Spinach

HELLO GOCHUJANG

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

## Start here

Before starting, wash and dry all produce.

### Bust out

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

### Ingredients

|                          | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Ground Beef and Pork Mix | 250 g    | 500 g    |
| Ground Turkey            | 250 g    | 500 g    |
| Soy Sauce                | 2 tbsp   | 4 tbsp   |
| Sesame Oil               | 1 tbsp   | 2 tbsp   |
| Green Onion              | 2        | 4        |
| Carrot, julienned        | 56 g     | 113 g    |
| Garlic, cloves           | 1        | 2        |
| Canned Corn              | ½ can    | 1 can    |
| Basmati Rice             | ¾ cup    | 1 ½ cups |
| Gochujang 🌶️             | 1 tbsp   | 2 tbsp   |
| Mayonnaise               | 2 tbsp   | 4 tbsp   |
| Baby Spinach             | 28 g     | 56 g     |
| Unsalted Butter*         | 2 tbsp   | 4 tbsp   |
| Sugar*                   | 1 tsp    | 2 tsp    |
| Salt and Pepper*         |          |          |

\* Pantry items

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

### 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

Add **rice**, **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to a medium pot. Bring to a boil over high heat. Meanwhile, drain and rinse **corn**. Once **rice** is boiling, add **half the corn** (use all for 4 ppl), then return to a boil. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



### Finish bulgogi

Add **carrots**, **green onion whites** and **garlic** to the pan with **beef and pork**. Cook, stirring occasionally, until **carrots** soften slightly, 2-3 min. Add **soy sauce**, **1 tsp sugar**, **½ cup water** (dbl both for 4 ppl) and **spinach**. Cook, stirring often, until **spinach** wilts and **half the sauce** is absorbed, 2-3 min. Season with **pepper**, to taste.



### Prep

Meanwhile, thinly slice **green onions**, keeping whites and greens separate. Peel, then mince or grate **garlic**. Add **mayo** and **gochujang** to a small bowl. Season with **salt**, to taste, then stir to combine.



### Finish rice

Add **2 tbsp butter** (dbl for 4 ppl) to the pot with **rice and corn**. Stir until **butter** melts. Season with **pepper**, to taste.



### Start bulgogi

Heat a large non-stick pan over medium-high heat. When hot, add **sesame oil**, then **beef and pork mix**. Cook, breaking up **beef and pork** into smaller pieces, until no pink remains, 4-5 min. \*\* Carefully drain and discard all but **½ tbsp fat** (dbl for 4 ppl) from the pan.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef and pork mix**.



### Finish and serve

Divide **buttered rice and corn** between bowls. Top with **bulgogi**. Sprinkle **remaining green onions** over top. Dollop with **gochujang mayo**, if desired.

## Dinner Solved!