

HELLO Beef and Pork Bulgogi-Style Bowls with Buttered Rice Corp and Goobying Mayo

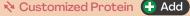
with Buttered Rice, Corn and Gochujang Mayo

Family Friendly 30 Minutes





250 g | 500 g











If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫









Pork Mix 250 g | 500 g

2 tbsp | 4 tbsp



Sesame Oil



1 tbsp | 2 tbsp



Carrot, julienned



56 g | 113 g





Corn Kernels 113 g | 227 g



Basmati Rice 3/4 cup | 1 ½ cups



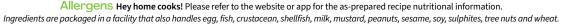
Gochujang 1 tbsp | 2 tbsp



Mayonnaise 2 tbsp | 4 tbsp



Baby Spinach 28 g | 56 g



Cooking utensils | Measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan



Cook rice and corn

- Before starting, wash and dry all produce.
- Add rice, 1 1/4 cups (2 1/2 cups) water and 1/4 tsp (1/2 tsp) salt to a medium pot.
- Bring to a boil over high heat.
- Once boiling, stir in **corn**, then return to a boil. Reduce heat to low.
- Cover and cook until rice is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.



Prep

- Meanwhile, thinly slice green onions, keeping white and green parts separate.
- Peel, then mince or grate garlic.
- Add mayo and half the gochujang (use all for 4 ppl) to a small bowl. Season with salt, to taste, then stir to combine.



Start bulgogi

O Swap | Ground Turkey

Swap | Beyond Meat®

- Heat a large non-stick pan over medium-high heat.
- When the pan is 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 1/2 tbsp (1 tbsp) **fat** from the pan.



3 | Start bulgogi

Measurements

3 | Start bulgogi

Swap | Ground Turkey

within steps

🔘 Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, cook and plate it the same way the recipe instructs you to cook and plate the beef and pork mix, until golden-brown.**

1 tbsp

If you've opted to get **turkey**, cook and plate in the same way the recipe instructs you to cook and plate beef and pork mix.*3

(2 tbsp)

oil



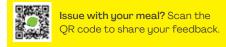
Finish bulgogi

- 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 (2 tsp) sugar, 1/3 cup ($\frac{2}{3}$ cup) water and spinach.
- Cook, stirring often, until **spinach** wilts and half the liquid is absorbed, 2-3 min.
- Season with pepper.



Finish rice and serve

- Add 2 tbsp (4 tbsp) butter to the pot with rice and corn. Stir until butter melts. Season with **pepper**, to taste.
- Divide buttered rice and corn between bowls. Top with bulgogi.
- Sprinkle remaining green onions over top.
- Dollop with gochujang mayo, if desired.



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