



Turkey Zucchini Bibimbap Bowls

with Spicy-Sweet Sesame Sauce

Calorie Smart

30 Minutes



Ground Turkey



Par-boiled Rice



Zucchini



Carrot



Green Onions



Mushrooms



Sesame Oil



Soy Sauce



Black Sesame Seeds



Honey



Sriracha

HELLO SPICY-SWEET SESAME SAUCE

This nutty and flavorful Korean-style sauce takes veggies above and beyond.

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

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

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp
- Extra-spicy: 2 tsp

Bust Out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, medium pot, parchment paper, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Par-boiled Rice	142 g	283 g
Zucchini	200 g	400 g
Carrot	170 g	340 g
Green Onions	2	4
Mushrooms	113 g	227 g
Sesame Oil	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Black Sesame Seeds	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Sriracha 🌶️	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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.

Calorie Smart (650kcal or less) is based on a per serving calculation of the recipe's kilocalorie amount.

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Start rice

Bring **rice** and **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Once boiling, reduce heat to medium-low. Cover and cook, until **rice** is tender and **water** has absorbed, 15-18 min.



Mix spicy-sweet sesame sauce

While veggies roast, stir together, **½ tbsp water** (dbl for 4 ppl), **half the honey**, **half the soy sauce** and **1 tsp sriracha** in a medium bowl. (NOTE: Reference heat guide.) Set aside.



Prep

While the rice cooks, peel, then cut **carrots** lengthwise into ¼-inch thin slices, then into ¼-inch matchsticks. Cut the **zucchini** in half lengthwise, then into ¼-inch half-moons. Halve the **mushrooms**. Thinly slice **green onions**.



Cook turkey and mushrooms

Heat a large non-stick pan over medium-high heat. When hot, add the **remaining sesame oil**, then **turkey** and **mushrooms**. Cook, breaking up the **turkey** into smaller pieces, until **turkey** is cooked through and **mushrooms** are tender, 5-6 min. ** Remove pan from heat, then add **remaining soy sauce** and **remaining honey**. Stir to combine. Season with **salt** and **pepper**.



Roast carrots and zucchini

Toss **zucchini**, **carrots** and **half the sesame oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until tender-crisp, 10-12 min.



Finish and serve

Fluff **rice** with a fork, then season with **salt**. Stir in half the **green onions** and half the **sesame seeds**. Divide **rice** between bowls, then top with **turkey mixture** and **veggies**. Drizzle with **spicy-sweet sesame sauce**, then sprinkle **remaining sesame seeds** and **remaining green onions** over top.

Dinner Solved!