



# ONE-PAN SESAME PORK SLOPPY JOES

with Bulgogi Sauce & Cucumber Salad

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 Clove | 2 Cloves  
Garlic



1 | 2  
Cucumber



1 | 2  
Tomato



10 oz | 20 oz  
Ground Pork



4 oz | 8 oz  
Bulgogi Sauce  
Contains: Sesame,  
Soy, Wheat



1 | 2  
Ketchup



1 tsp | 2 tsp  
Sriracha



1 TBSP | 2 TBSP  
Sesame Seeds  
Contains: Sesame



5 tsp | 10 tsp  
Rice Wine  
Vinegar



2 | 4  
Potato Buns  
Contains: Eggs, Milk,  
Soy, Wheat



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 790



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 740



HELLO

## BULGOGI SAUCE

A Korean sesame and soy concoction with a hint of sweetness

## DIVIDE & CONQUER

Why separate scallion whites from greens? Whites are firmer and more oniony, best for cooking; greens are mild and tender, best for topping.

## BUST OUT

- Grater
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)

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## 1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Peel and grate **garlic**. Trim and thinly slice **cucumber**. Halve **tomato** lengthwise; slice into ¼-inch-thick half-moons.



## 3 MAKE SALAD

- In a medium bowl, combine **cucumber, tomato, scallion greens, vinegar, remaining sesame seeds, ¼ tsp sugar** (½ tsp for 4 servings), and a **pinch of salt**.



## 2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork\***, **scallion whites, garlic, salt,** and **pepper**. Cook, breaking up meat into pieces, until pork is browned and scallion whites are softened, 2-4 minutes.
- Add **bulgogi sauce, ketchup, Sriracha,** and **half the sesame seeds**. Cook, stirring, until sauce is thickened and pork is cooked through, 1-2 minutes more. Taste and season with **salt** and **pepper** if needed. Remove from heat and cover to keep warm.

↻ Swap in **beef\*** for pork.



## 4 FINISH & SERVE

- Halve and toast **buns**.
- Fill buns with **pork mixture** and as much **cucumber salad (draining first)** as you like. Divide **sloppy joes** between plates and serve with any remaining cucumber salad on the side.

\*Ground Pork is fully cooked when internal temperature reaches 160°.

↻ \*Ground Beef is fully cooked when internal temperature reaches 160°.