



# BULGOGI STEAK LETTUCE WRAPS

Pickled Carrots, Scallion Rice & Creamy Chili Sauce

**FAST & FRESH**

**BOX TO PLATE: 15 MINUTES**

HELLO

## FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

- Small bowls
- Paper towels
- Plastic wrap
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)



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**CALORIES: 710**

### 1 PREP



2 | 4  
Scallions



1 | 2  
Baby Lettuce



4 oz | 8 oz  
Shredded Carrots



5 tsp | 10 tsp  
Rice Wine  
Vinegar

- Wash and dry produce.
- Trim **scallions**; cut **scallion whites** into 1-inch pieces and thinly slice **scallion greens**. Trim root end from **lettuce**; separate leaves.
- In a small microwave-safe bowl, mix **shredded carrots**, **vinegar**, **1 tsp water**, **1 tsp sugar**, a **big pinch of salt**, and **pepper** (for 4, use a **medium bowl**, **2 tsp water**, and **2 tsp sugar**). Cover with plastic wrap; microwave for 30 seconds. Set aside to pickle, stirring occasionally.



### 3 ZAP



1 | 2  
Microwavable  
Rice

- Meanwhile, massage **rice** in package to break up grains; partially open package. Microwave until warmed through, 90 seconds. **TIP: Microwave times may vary. Be careful when handling and opening the pouch.**



### 2 SIZZLE



10 oz | 20 oz  
Ranch Steak



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

- Pat **steak\*** dry; thinly slice crosswise into strips. Season all over with **salt** and **pepper**.
- Drizzle **oil** in a hot large pan. Add **steak** and **scallion whites**; cook, stirring occasionally, until scallions are charred and steak is cooked to desired doneness, 3-6 minutes.
- In the last minute of cooking, stir in **half the bulgogi sauce** (all for 4). Cook until slightly thickened.



### 4 SERVE



1 oz | 2 oz  
Sweet Thai Chili  
Sauce



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 TBSP | 1 TBSP  
Sesame Seeds  
Contains: Sesame

- In a second small bowl, mix **chili sauce** and **mayonnaise**. Taste and season with **salt** and **pepper** if desired.
- Fan **lettuce leaves** out on a plate or board. Place **rice**, **steak**, **pickled carrots** (draining first), and **creamy chili sauce** in separate serving bowls. Sprinkle **steak** with **sesame seeds** and garnish **rice** with **scallion greens**. Serve family style.



\*Steak is fully cooked when internal temperature reaches 145°.