

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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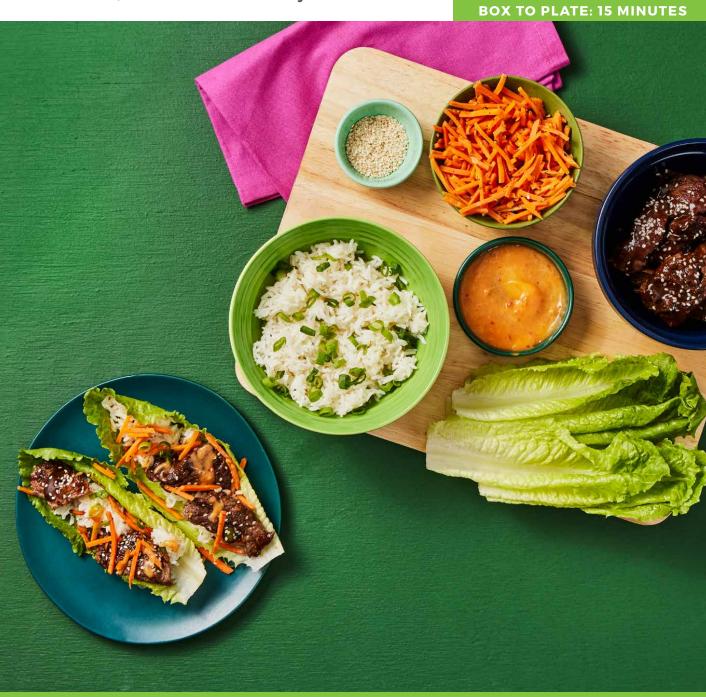
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BULGOGI STEAK LETTUCE WRAPS

Pickled Carrots, Scallion Rice & Creamy Chili Sauce











Baby Lettuce

1 PREP



Scallions

4 1



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.

2 SIZZLE







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.

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.



4 SERVE



1 oz | 2 oz Sweet Thai Chili Sauce



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.

