

# **INGREDIENTS**

2 PERSON | 4 PERSON



Carrots



1/2 Cup | 1 Cup Jasmine Rice



Lemon



Scallions



10 oz | 20 oz Pork Filet



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



Sesame Seeds Contains: Sesame



ANY ISSUES WITH YOUR ORDER? THERE TOO. SCAN HERE TO GET HELP!



## **HelloCustom**

2 PERSON | 4 PERSON

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

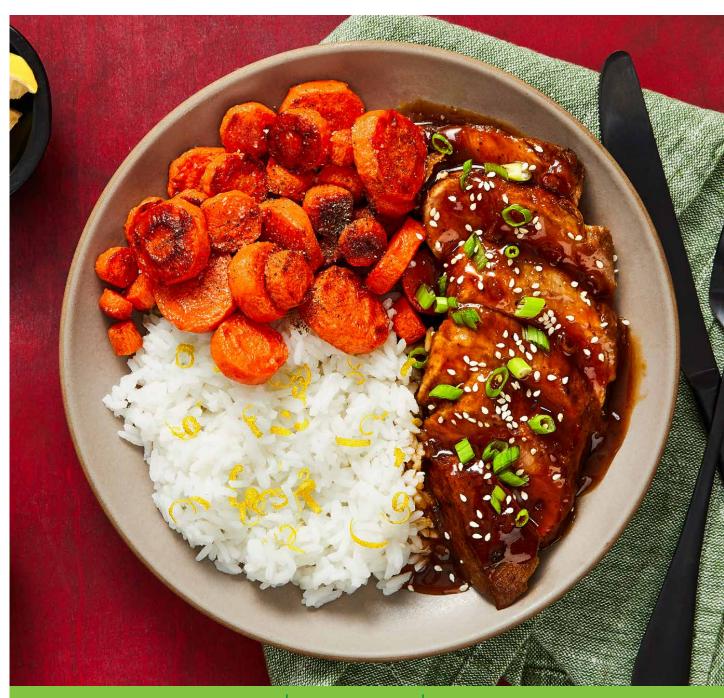


10 oz | 20 oz Chicken Cutlets



# **BULGOGI PORK FILET**

with Roasted Carrots & Lemony Rice



PREP: 10 MIN COOK: 30 MIN CALORIES: 710



### HELLO

#### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

#### **WE PROPOSE A TOAST**

If you have a few extra minutes, toast the sesame seeds in a small. dry pan until golden to bring out their nuttiness.

#### **BUST OUT**

- Peeler
- Baking sheet
- Zester
- Paper towels
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 2 TBSP) Contains: Milk

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#### 1 PREP

- Adjust rack to top position (top and middle) positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut **carrots** into ½-inch-thick rounds. Zest and quarter lemon. Trim and thinly slice **scallions**, separating whites from greens.



#### **2 COOK RICE**

- In a small pot, combine rice, 34 cup water (1½ cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender. 15-18 minutes.
- Keep covered off heat until ready to serve.



#### **3 ROAST CARROTS**

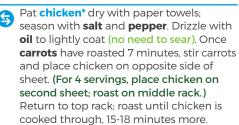
- While rice cooks, toss carrots on one side of a baking sheet with a drizzle of olive oil, salt, and pepper. (For 4 servings, spread out across entire sheet.)
- Roast carrots on top rack for 10 minutes (you'll add the pork then).

Roast **carrots** on top rack for 7 minutes (vou'll add the chicken then).



#### **4 COOK PORK**

- Meanwhile, pat pork\* dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium heat. Add pork and sear, turning occasionally, until browned all over. 4-8 minutes
- Once carrots have roasted 10 minutes remove sheet from oven. Stir carrots and carefully place seared pork on opposite side. (For 4 servings, place pork on a second sheet; roast on middle rack.)
- Return to top rack; roast until pork is cooked through and carrots are tender, 10-12 minutes more.





#### **5 SIMMER SAUCE**

- When pork and carrots have 5 minutes left, melt 1 TBSP butter in pan used for pork over medium-high heat. Add scallion whites and cook until fragrant, 1-2 minutes.
- Stir in bulgogi sauce and 1 TBSP water. Bring to a simmer, stirring, until warmed through, 2-3 minutes Turn off heat TIP: If sauce is too thick, stir in a splash more water.
- Use a large pan here.



- Fluff rice with a fork. Stir in half the lemon zest (add more if you like). 1 TBSP butter. and a squeeze of lemon juice; season with salt and pepper.
- Thinly slice pork crosswise.
- Divide rice, pork, and carrots between plates. Drizzle pork with sauce. Sprinkle with scallion greens and sesame seeds. Serve with remaining lemon wedges on the side.
- Thinly slice chicken crosswise.

