



PORK BULGOGI BOWLS

with Carrots, Pickled Cucumber & Sriracha Crema

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



2 | 4
Scallions



5 tsp | 10 tsp
White Wine Vinegar



1 | 2
Cucumber



4 oz | 8 oz
Shredded Carrots



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



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



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Sriracha



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

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: 850



10 oz | 20 oz
Ground Turkey
Calories: 710



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 830



HELLO FRESH

HELLO

BULGOGI SAUCE

A Korean sesame and soy concoction with a hint of sweetness

SO A-PEEL-ING

Cucumber ribbons beautifully absorb marinades. If you'd rather skip the peeler in Step 2, thinly slice your cuke instead.

BUST OUT

- Small pot
- Medium bowl
- Peeler
- Large pan
- Small bowl

- Kosher salt
 - Black pepper
 - Sugar (½ tsp | 1 tsp)
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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

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

🍴 *Ground Turkey is fully cooked when internal temperature reaches 165°.



1 COOK RICE & PREP

- **Wash and dry produce.**
- In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a **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.
- Meanwhile, trim and thinly slice **scallions**, separating whites from greens.



4 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **scallion whites**; cook until fragrant, 1 minute.
- Add **pork*** and a **pinch of salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **half the sesame seeds** (save the rest for serving) and **remaining vinegar**. Cook for 30 seconds, then stir in **bulgogi sauce**.
- Bring to a simmer, then immediately turn off heat. Season with **salt and pepper**.

🍴 Swap in **beef*** or **turkey*** for pork.



2 PICKLE CUCUMBER

- In a medium bowl, combine **half the vinegar** (you'll use the rest later), **½ tsp sugar** (1 tsp for 4 servings), and a **pinch of salt**.
- Trim ends from **cucumber**. Using a peeler, shave cucumber lengthwise into ribbons, rotating as you go, until you get to the seedy core; discard core. Stir cucumber ribbons into bowl with **vinegar mixture**.
- Set aside, tossing occasionally, until ready to serve.



5 MAKE SRIRACHA CREMA

- While pork cooks, in a small bowl, combine **sour cream** with **Sriracha** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



3 COOK CARROTS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots** and cook, stirring, until just tender, 1 minute. Season with **salt** and **pepper**.
- Transfer to a plate.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) and season with **salt** and **pepper**.
- Divide rice between bowls; top with **pork**, **carrots**, and **pickled cucumber** (draining first). Drizzle with **Sriracha crema**. Garnish with **scallion greens** and as many **remaining sesame seeds** as you like. Serve.