



# 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

## 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.

## GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663 | [HelloFresh.com](https://www.hellofresh.com)

\*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.