

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Jasmine Rice



Scallions



5 tsp | 10 tsp White Wine Vinegar



4 oz | 8 oz Cucumber **Shredded Carrots**



10 oz | 20 oz Ground Pork



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



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.





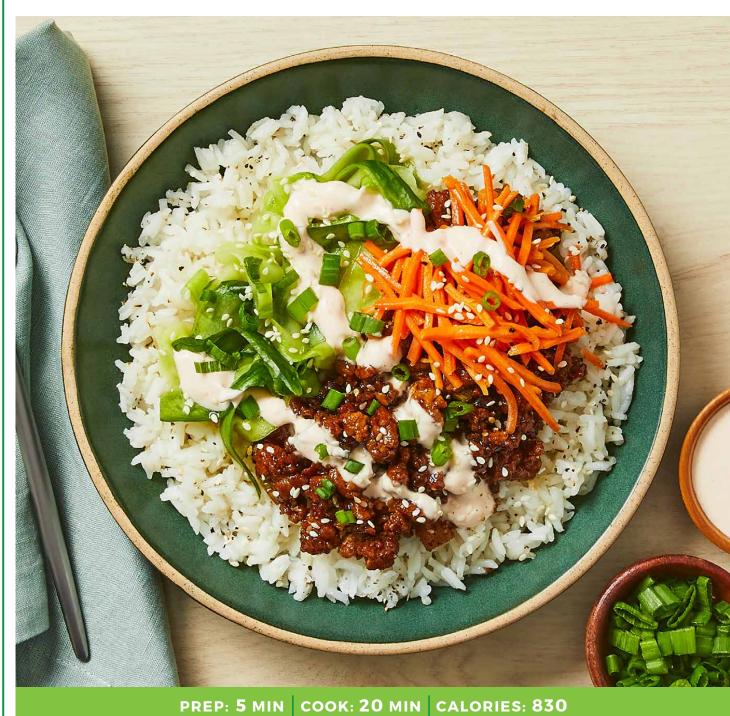


10 oz | 20 oz Ground Turkey

Calories: 710 G Calories: 850

PORK BULGOGI BOWLS

with Carrots, Pickled Cucumber & Sriracha Crema





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
- · Large pan
- Medium bowl
- Small bowl
- Peeler
- 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°

- S *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, 34 cup water (11/2 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.



2 PICKLE CUCUMBER

- · In a medium bowl, combine half the vinegar (you'll use the rest later), 1/2 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.



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



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.



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.



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.

