



BEEF BULGOGI LETTUCE WRAPS

with Rice & Spicy Pickles

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
White Rice



1 | 2
Mini Cucumber



2 | 4
Scallions



1 | 2
Baby Lettuce



5 tsp | 10 tsp
Rice Wine Vinegar



1 tsp | 2 tsp
Sriracha



10 oz | 20 oz
Ground Beef**



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



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?
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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.



12 oz | 24 oz
Cauliflower Rice

Calories: 680



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 740



HELLO FRESH

HELLO

BULGOGI SAUCE

A mix of sesame and soy with a hint of sweetness that's the perfect pairing for beef

SERVE NOTICE

Wait until just before serving to fill these lettuce wraps so they don't get soggy. Or serve the fillings family style and let everyone assemble their wraps at the table!

BUST OUT

- Small pot
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
(1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ 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 Beef is fully cooked when internal temperature reaches 160°.



1 COOK RICE

- 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.

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **cauliflower rice (no need to drain)**, a **big pinch of salt**, and **pepper**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. Turn off heat; stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted. (**Save white rice for another use.**)



4 START BEEF BULGOGI

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef*** and **scallion whites**; season with **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Remove pan from heat. (**Carefully drain any excess grease from pan.**)



2 PREP

- Meanwhile, **wash and dry produce**.
- Trim and thinly slice **cucumber**. Trim and thinly slice **scallions**, separating whites from greens. Trim and discard root end from **lettuce**; separate leaves.



5 FINISH BEEF BULGOGI

- Stir **bulgogi sauce** and **sesame seeds** into pan with **beef mixture** until evenly coated.



3 MAKE SPICY PICKLES

- In a medium bowl, combine **cucumber**, **scallion greens**, **vinegar**, **¼ tsp sugar**, **¼ tsp salt**, and as much **Sriracha** as you like (**½ tsp sugar and ½ tsp salt for 4 servings**).
- Set aside, stirring occasionally, until ready to serve.



6 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide **lettuce leaves** between plates. Fill with rice, **beef bulgogi**, and as many **spicy pickles (draining first)** as you like. Serve.

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