

INGREDIENTS

2 PERSON | 4 PERSON



3/4 Cup | 11/2 Cups White Rice



4 oz | 8 oz **Shredded Carrots**



1 tsp | 2 tsp Garlic Powder



21/2 oz | 5 oz Spinach



Scallions



Button Mushrooms



5 tsp | 10 tsp White Wine Vinegar

1 tsp | 2 tsp

Sriracha 6



4 TBSP | 8 TBSP Soy Sauce Contains: Soy, Wheat



2 TBSP | 4 TBSP Vegan Mayonnaise



Crispy Fried Onions Contains: Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

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



10 oz | 20 oz Shrimp Contains: Shellfish



10 oz | **20 oz** Chopped Chicken Breast

Galories: 830

G Calories: 910

VEGAN MUSHROOM & SPINACH CRISPY RICE

with Pickled Carrots, Crispy Fried Onions & Spicy Mayo





HELLO

BIBIMBAP

Our version of bibimbap (Korean for "mixing rice") stars savory mushrooms, crispy rice, and pickled veggies for a medley of flavors, colors, and textures.

UPPER CRUST

Bibimbap is traditionally served in a hot stone pot (called a dolsot) that sizzles the rice to create a crispy crust—yum! To recreate it, get the pan very hot, then press the rice into an even layer and cook, undisturbed, until golden.

BUST OUT

- Small pot
- Paper towels § Medium bowl Medium pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Sugar (1½ TBSP + 1 tsp | 3 TBSP + 2 tsp)
- Cooking oil (4 tsp | 4 tsp) (1 tsp | 1 tsp) 🕒 🕒

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

HOW WAS YOUR MEAL?



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- 5 *Shrimp are fully cooked when internal temperature
- *Chicken is fully cooked when internal temperature



1 COOK RICE

- In a small pot, combine rice, 11/4 cups water (21/4 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 use in Step 5.



2 PREP

- While rice cooks. wash and dry produce.
- Trim and thinly slice scallions, separating whites from greens. Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!).



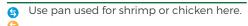
3 MAKE PICKLES & MIX SAUCES

- In a medium microwave-safe bowl, combine carrots, scallion whites, vinegar, 1 tsp sugar, and 1/4 tsp salt (2 tsp sugar and 1/2 tsp salt for 4 servings). Microwave 45 seconds. Set aside.
- In a small bowl, combine sov sauce, garlic powder, and 11/2 TBSP sugar (3 TBSP for 4).
- In a separate small bowl, combine Sriracha and mayonnaise. Add water 1 tsp at a time until mixture reaches a drizzling consistency.
 - Rinse shrimp* under cold water and pat dry with paper towels or open package of chicken* and drain off any excess liquid. Season with salt and pepper. Heat a drizzle of oil in a medium, preferably nonstick, pan (large pan for 4 servings) over medium-high heat. Add shrimp or chicken: cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 COOK VEGGIES

- Heat a drizzle of oil in a medium. preferably nonstick, pan (large pan for 4 servings) over medium-high heat. Add mushrooms: cook, stirring occasionally. until browned, 5-7 minutes.
- Stir in 2 tsp soy sauce mixture (4 tsp for 4), salt, and pepper. Turn off heat; transfer to one side of a plate. Wipe out pan.
- Heat a drizzle of oil in pan used for mushrooms over medium-high heat. Add spinach and cook, stirring, until wilted. 3-4 minutes.
- Turn off heat; stir in 1 tsp soy sauce mixture. Transfer to empty side of plate; wipe out pan.





5 MAKE CRISPY RICE

- Once rice is done, heat a large drizzle of oil in pan used for veggies over high heat. Once oil is very hot and almost smoking, add cooked rice: spread out in an even laver. Cook. undisturbed. until a crust forms on the bottom of rice. 1-2 minutes. TIP: Oil may splatter a bit-be careful!
- · Remove pan from heat and pour remaining soy sauce mixture over top.



6 FINISH & SERVE

- In pan, top crispy rice with mushrooms, spinach, and pickled carrots (draining first) in separate sections.
- Garnish with scallion greens and crispy fried onions. Drizzle spicy mayo on top, and serve directly from pan.
- Top **crispy rice** with **shrimp** or **chicken** along with mushrooms, spinach. and pickled carrots (draining first) in separate sections.

