



VEGGIE BIBIMBAP RICE BOWL

with Sweet Sesame Sauce and a Fried Egg



HELLO

SWEET SESAME SAUCE

A little bit spicy, a little bit sweet, and all-around satisfying

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 670**



Jasmine Rice



Scallions



Carrot



Sriracha



Ginger



Eggs
(Contains: Eggs)



Zucchini



Button Mushrooms



White Wine Vinegar



Sesame Oil



Soy Sauce
(Contains: Soy)

START STRONG

In step 5, you'll be frying eggs with perfectly runny yolks. If you prefer your yolks a little more firm, carefully flip once the white is set and opaque, then let cook 3 minutes more.

BUST OUT

- Peeler
- Medium bowl
- Small pot
- 2 Small bowls
- Large pan
- Sugar (1 TBSP | 2 TBSP)
- Vegetable oil (2 TBSP | 4 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Button Mushrooms 4 oz | 8 oz
- Scallions 2 | 4
- Carrot 3 oz | 6 oz
- Ginger 1 Thumb | 2 Thumbs
- Jasmine Rice ¾ Cup | 1½ Cups
- White Wine Vinegar 5 tsp | 10 tsp
- Sesame Oil 1 TBSP | 2 TBSP
- Sriracha 1 tsp | 2 tsp
- Soy Sauce 1½ TBSP | 3 TBSP
- Eggs 2 | 4

WINE CLUB

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1 PREP

Wash and dry all produce. Halve **zucchini** lengthwise; cut crosswise into half-moons. Trim and thinly slice **mushrooms**. Trim and thinly slice **scallions**, separating whites from greens. Using a peeler, shave **carrot** lengthwise into ribbons, rotating until you get to the core. Discard core. Peel and mince or grate **ginger**.



4 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **carrot**; season with **salt** and **pepper**. Cook until just tender, 3-4 minutes. Transfer to a medium bowl. Add **zucchini** and another drizzle of oil to pan. Cook until tender, 5-6 minutes. Transfer to bowl with carrot. Add **mushrooms** and another drizzle of oil to pan. Cook until tender, 3-5 minutes. Season with salt and pepper. Transfer to bowl with other veggies.

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2 COOK RICE

Melt **1 TBSP butter** in small pot over medium-high heat. Add **ginger** and cook, stirring, until fragrant, about 2 minutes. Stir in **rice**, **1¼ cups water**, and a pinch of **salt**. Bring to a boil. Once boiling, cover and reduce heat to low. Cook until water has absorbed and rice is tender, 15-20 minutes.



5 FRY EGGS

Wipe out pan used to cook veggies. Heat **1 TBSP oil** in same pan over medium heat. Once hot, crack **eggs** into pan and cover. Cook until whites are set but yolks are still runny, about 3 minutes. Season with **salt**.



3 PICKLE SCALLIONS AND MAKE SAUCE

Meanwhile, in a small bowl, toss **scallion whites** with **vinegar** and a pinch of **salt**. Set aside to marinate. In another small bowl, combine **sesame oil**, **1 TBSP sugar**, up to **1 tsp sriracha**, and **1½ TBSP soy sauce** (we sent more).



6 FINISH AND SERVE

Fluff **rice** with a fork. Season with **salt** and **pepper** and divide between bowls. Arrange **carrot**, **zucchini**, and **mushrooms** on top. Top with **eggs** and **pickled scallion whites**. Drizzle with **sauce** and any remaining **sriracha** (to taste). Sprinkle with **scallion greens** and serve.

SUNNY BUSINESS

If dinner's ever feeling lackluster, put an egg on it!

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