



# ZUCCHINI & MUSHROOM BIBIMBAP BOWLS

with Sweet Sesame Sauce & Fried Egg

## INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 1 Thumb  
Ginger



2 | 2  
Scallions



3 oz | 6 oz  
Carrot



1 | 2  
Zucchini



4 oz | 8 oz  
Button Mushrooms



¾ Cup | 1½ Cups  
Jasmine Rice



5 tsp | 5 tsp  
White Wine Vinegar



1 TBSP | 2 TBSP  
Sesame Oil  
Contains: Sesame



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



1 tsp | 1 tsp  
Sriracha



2 | 4  
Eggs  
Contains: Eggs



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  
Chicken Breast Strips

Calories: 850



10 oz | 20 oz  
Ground Beef\*\*

Calories: 1030



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 640



HELLO

### BIBIMBAP

This Korean dish translates to “mixed rice.” Ours has savory-sweet veggies, pickled scallions, and a fried egg for a medley of flavors and textures.

### LET’S GET CRACKIN’

Always seem to get a little piece of shell in your cracked egg? Instead of chasing it around with a spoon, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

### BUST OUT

- Peeler
- Large pan
- Small pot
- Medium bowl
- 2 Small bowls
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp) (2 tsp | 2 tsp)
- Sugar (1 TBSP | 2 TBSP)

### GET SOCIAL

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\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

🍳 \*Chicken is fully cooked when internal temperature reaches 165°.

🍳 \*Ground Beef is fully cooked when internal temperature reaches 160°.



### 1 PREP

- **Wash and dry produce.**
- Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens. Trim and peel **carrot**. Using a peeler, shave carrot lengthwise into ribbons, rotating as you go, until you get to the core; discard core. Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Trim and thinly slice **mushrooms**. (Skip if your mushrooms are pre-sliced!)



### 4 COOK VEGGIES

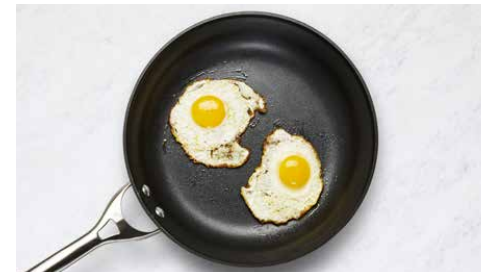
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrot** and season with **salt** and **pepper**. Cook, stirring, until just tender, 3-4 minutes. Transfer to a medium bowl.
- Add **zucchini** and another **drizzle of oil** to pan. Cook, stirring, until tender, 5-6 minutes. Season with **salt** and **pepper**. Transfer to bowl with carrot.
- Add **mushrooms** and another **drizzle of oil** to pan. Cook, stirring, until tender, 3-5 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to same bowl. Wipe out pan.

- 🍳 Pat **chicken\*** dry with paper towels. Heat a **large drizzle of oil** in pan used for veggies over medium-high heat. Add chicken or **beef\***; season with **salt** and **pepper**. Cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



### 2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **ginger** and cook, stirring, until fragrant, 30 seconds.
- Stir in **rice**, **1¼ cups water** (**2¼ 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.



### 5 FRY EGGS

- Heat a **drizzle of oil** in same pan over medium heat. Once hot, crack **eggs\*** into pan and cover. (For 4 servings, you may want to cook eggs in batches.) Fry eggs to preference. Season with **salt** and **pepper**.



### 3 MAKE PICKLES & SAUCE

- While rice cooks, in a small bowl, combine **scallion whites**, **vinegar**, and a **pinch of salt**; set aside to pickle.
- In a separate small bowl, combine **sesame oil**, **soy sauce**, **1 TBSP sugar** (**2 TBSP for 4 servings**), and up to **half the Sriracha** (save the rest for serving).



### 6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice between bowls. Arrange **carrot**, **zucchini**, and **mushrooms** on top. Top each bowl with a **fried egg** and **pickled scallion whites** (draining first). Drizzle with **sauce** and any **remaining Sriracha** to taste. Sprinkle with **scallion greens** and serve.

- 🍳 Add **chicken** or **beef** to bowls along with **fried eggs**.